The SAUSAGE MAKER® Inc.

EASTER 2014

MAKE SMOKED HAM AN EASTER FAMILY TRADITION!

FREE SHIPPING

$49 Minimum Order

See pg.42 for details

PRICES EXPIRE : 05-31-14

www.sausagemaker.com

ORDERING MADE EASY

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1-888-490-8525

CUSTOMER SERVICE
1-716-824-5814
8:30AM - 4:30PM EST, MON-FRI
CUSTOMERSERVICE@SAUSAGEMAKER.COM
ORDER BY FAX
1-716-824-6465

ORDER BY MAIL
THE SAUSAGE MAKER
1500 CLINTON STREET, BLDG.123
BUFFALO, NEW YORK 14206

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WWW.SAUSAGEMAKER.COM

Visit Us At One of Our Two Retail Locations

WE'RE MOVING
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PLEASE VISIT OUR WEBSITE FOR UP TO DATE INFORMATION ON OUR NEW RETAIL LOCATION & HOURS IN THE ELMIRA, NY AREA

1500 CLINTON STREET, BUILDING #7
NIAGARA FRONTIER FOOD TERMINAL
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STORE HOURS:
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THIS ICON INDICATES THAT EITHER THE ENTIRE PRODUCT OR THE MAJORITY OF THE COMPONENTS, LABOR AND ASSEMBLY ARE COMPLETED BY THE SAUSAGE MAKER, INC.

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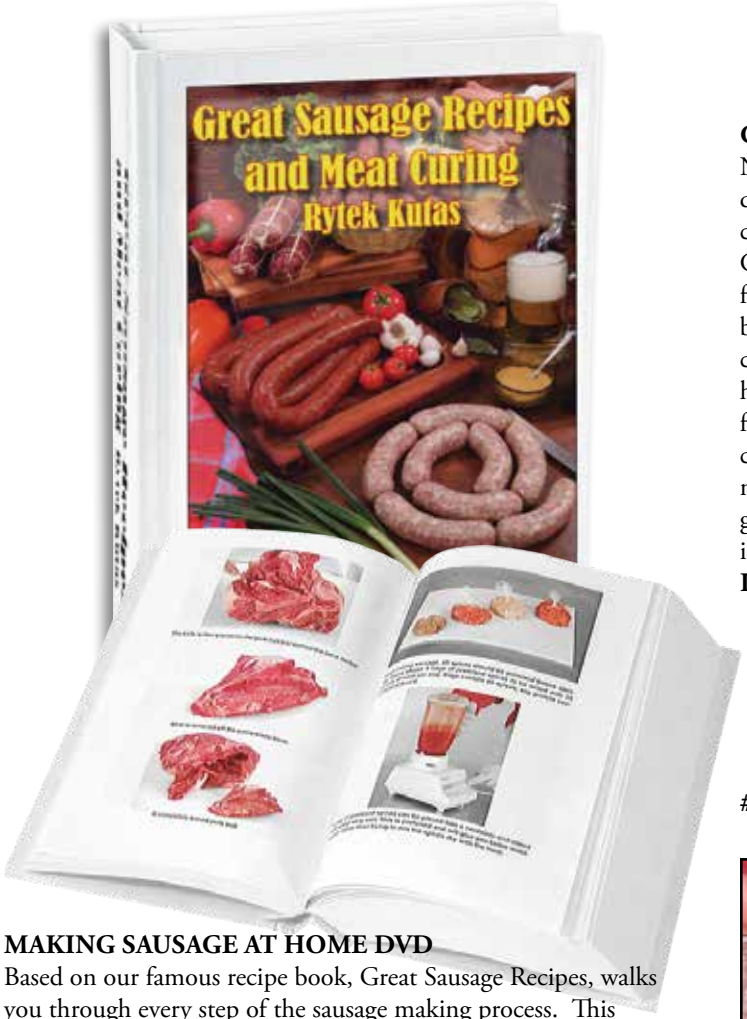


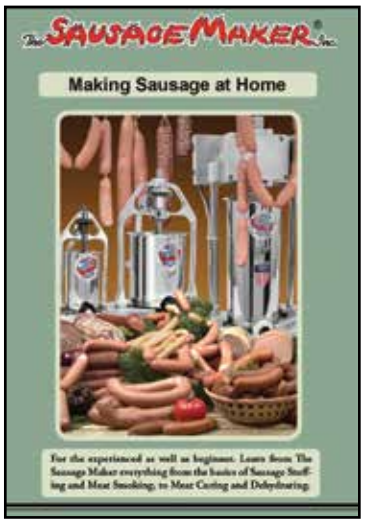
GREAT SAUSAGE RECIPES AND MEAT CURING

Not just another recipe book. This book was a guide to thousands in decades past to learn traditional methods of sausage-making, meat curing, and food preservation. Great Sausage Recipes and Meat Curing encompasses everything that the food enthusiast will want from a home reference book for proper sausage making, smoking, brining, curing (including Semi- and Dry-Curing), using proper casings, making specialty foods, opening a sausage-kitchen and hundreds of additional information that other resources simply fall short of presenting. Not written by a food author, nor is it a collection of basic information already available on the web. It's a non-fiction book, meat curing reference manual, sausage making guide, traditional cookbook and educational textbook with inside information from a professional Sausage Maker.

IMPRESSIVE FEATURES:

- Over 550 Pages
- Exciting Recipes (over 190 total)
- Over 200 Illustrations with colored and black and white photos
- Great Sausage Recipes & Meat Curing has become part of the Food Science programs in many universities across America, Canada, England & even Australia.

#71200 *Ship. Wt. 4 lbs.* **$29.99**



MAKING SAUSAGE AT HOME DVD

Based on our famous recipe book, Great Sausage Recipes, walks you through every step of the sausage making process. This video demonstrates the use of all of your favorite Sausage Maker products—our meat grinders, sausage stuffers and smokehouse and walks you through the steps of some of our favorite recipes. This DVD will show you how easy it is to make great sausage at home!

FEATURING 9 CHAPTERS:

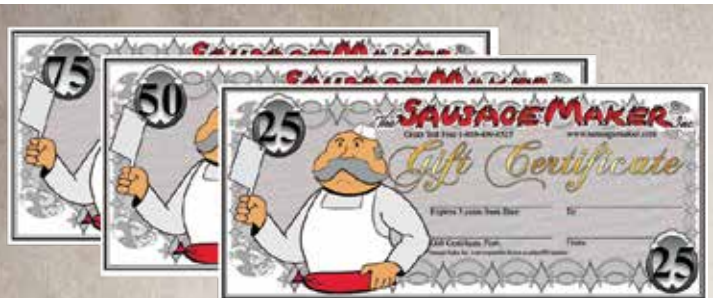
- Introduction
- Meats and Equipment
- Breakfast Sausage
- Polish Sausage
- Venison and Beef Jerky
- Dried Sausage Sticks
- Pastrami
- Salami
- Fish and Poultry

#72101 *Ship. Wt. 1 lb.* **$19.99**

TAKE ADVANTAGE OF THIS GREAT LEARNING COMBINATION AT A VERY LOW PRICE AND GET BOTH!

"GREAT SAUSAGE RECIPES" BOOK & "MAKING SAUSAGE AT HOME" DVD

#72104 Book & DVD *Ship. Wt. 4 lbs.* **$39.99**



GIFT CERTIFICATES AVAILABLE FROM $25 - $250

The best way to give a member of your family, a friend or significant other the perfect gift, because they get to pick it out! If there is a person you are thinking of that is particularly into do-it-yourself projects, self-sufficiency or enjoys making quality food products at home; the Sausage Maker has Gift Certificates just for them.

Call Customer service at 1-716-824-5814 today or visit us online www.sausagemaker.com

The Link

SMOKED EASTER HAM

This is a condensed version of our online Ham Tutorial in which the steps we took to fully prepare, cure and smoke two Hams are in greater detail. We hope the simplicity of this tutorial will inspire you to try making your own this year. For the detailed version on this and other tutorials go to sausagemaker.com/tutorials.aspx.

INGREDIENTS FOR BRINE (10# FRESH HAM)
2.5 Gal. Water
⅔ Cup Salt (pg.36)
1 Cup Insta Cure#1 (pg.36)
½ Cup Dextrose (pg.36)
½ Cup White Pepper, Ground (pg.63)
¼ Cup Juniper Berries, Crushed or Cracked (pg.63)

**Recipe from Great Sausage Recipes and Meat Curing, 4th Edition, by Rytek Kutas*

CHECKLIST FOR MAKING SMOKED HAM:
☐ Fresh Ham
☐ Brining Container (pg. 19, 40)
☐ Ingredients for Brine
☐ Ham Bag Stockinettes (pg. 44)
☐ OR 9" Dia. Red Diamond Pattern Netting
☐ Stockinette Hook
☐ Meat Pump (pg.40)
☐ Smoker (pg.74-75)
☐ Remote Smoker Thermometer #49739 (pg.9)

BUYING THE HAM

Go to your trusted meat market, hog farm or grocer's deli and ask for "boneless fresh Ham" (you may need to pre-order and pickup when ready). We bought two, each weighing in at a little over 10 pounds. This ended up costing us only about $50 total, compare that to a smoked Ham behind the glass counter... Your Hams are likely to taste just like those and will cost you MUCH less. Once you have the ham at home, immediately refrigerate it until you are ready to pump the brine.

THE PREP

Make a checklist of supplies or use the one on this page for your reference.

MIXING THE BRINE

You DO NOT have to limit yourself to these ingredients, add what you like: ground garlic cloves? Bay leaves? Some Habanero -Ham anyone? (It's not for everyone…). You can also substitute the Dextrose with 1 cup of Honey or Maple Syrup, delicious. We had whole juniper berries, so we placed them on a tray and laying a plastic bag on them, we hammered them into pieces, simple enough. Add water to your container then mix in your ingredients stir with long wooden or plastic spoon for a few minutes to disperse ingredients thoroughly. There shouldn't be gritty salt grains at the bottom, if there are, keep stirring.

TIP: Heating up the water to 100°F to 140°F prior to mixing will help ingredients dissolve quicker and more solute. Cool before adding ham!
**We do not recommend curing ham without stitch-pumping.*

The amount of the brine to be pumped into the Ham is 10% of its weight, so in our example it turned out to be about 4 full capacity loads with our Meat Pump. It is important to pump the most dense/thick portions of the ham muscle. It is normal for some of the brine to spill out of the meat, it is inevitable, so don't worry. *TIP: At small home-scale production, One (1) Fluid Ounce by Volume is close enough to One (1) Ounce by Weight that we are equating them here. For precise measure 1fl.oz. = 1.043 oz.*

Temperature of Ham prior to pumping should be 38-40°F (refrigerated). If you are preparing a Ham that has the bone-in, make sure to pump around the bone. When the pumping is done, put the Ham into the brine bucket which should have enough brine left to entirely cover the muscle. It is alright to place one Ham on top of another as long as the top one is also completely immersed. If stacking, rotate top-to-bottom once a day. Place a plate with a water-filled jar on hams to keep them under the brine if you have to and place a lid on the container. Check out this innovative USA Designed, Patented and Made Brining Bucket on pg. 40 for a great solution.

CURING
The brining of the Ham should be done in a cooler where the temperature can stay relatively constant at 38-40°F the entire time. It's really 5-6 days of leaving the Hams alone. Let the cure do its job and get into each crevice by itself.

DRYING
Remove the Ham from the brine solution and immediately rinse them using a hard bristled brush that has NEVER been used, brush thoroughly for 3-5 minutes. Rinse, Do Not Soak. After you're done brushing, place the Ham into a permeable, clean cloth bag or into a Stockinette Bag.
Your bag should be moistened with Water-Vinegar solution (50/50), or with a Liquid Smoke-Water solution (1 drop L.S. per 2 oz. water) this will prevent bag from sticking to ham.
Tie the net / bag onto the Stockinette Hook securely, or if no bag available, place Ham on rack. Preheat your Smoker to 120°F. Just as in smoking Sausages, spacing is important, be sure the Hams are neither touching each other (if doing two), the interior walls of the smoker, and I should it be at least 6" above the heating element diffuser. Insert the Remote Smoker Thermometer probes into both the Ham and one into the smoker. The dampers should be wide open for the entirety of the drying process. Check once an hour, for first few hours. The drying may take 8-12 hours, when the outside is tacky to the touch and it isn't dripping from the bottom… drying is done.

SMOKING
Open dampers/vents half-way. Set the temp. to 130°F and add a full pan of dampened Sawdust, Woodchips. If you want to use a fruit wood, do the first pan with fruit wood smoke then continue with hickory. One smoke application lasts a little over 2 hours. On the second smoke application increase the temperature setting to 140°F for another 2 hours and close damper to 1/4 open. On the third smoke application (our last) increase the temperature to 150°F for a final 2 hours. You want between 5-7 hours of hot smoke for good flavor penetration & color development. Now remove the sawdust pan, without smoke, bump the temperature up to 165°F for 2-3 hours and then set and leave at 175°F.

HELP! IT'S STUCK!

There is a special, frustrating moment that occurs right when things are going perfect, in hot smoking and BBQ especially. Usually in the 140-150°F internal meat temp zone, when cooking at temps between 170-200°F, the meat's temp will STOP CLIMBING. Called a Plateau, or Stall. The meat is releasing moisture to the surface, which is in turn cooling the outside, and consequently the inside. In short, 'it's sweating'. It can sweat for 30 minutes or 2 hours, depending on temperatures. Don't panic, it is normal and it will pass. Still panicked? Wrap tightly with Aluminum foil containing small amount of water or apple juice once it plateaus.

When the temperature reaches 145°F internal, the Ham can be removed from the smoker. Wait 5-10 minutes before carving, this is the hardest part. If saving for a later date, let cool to 110F before refrigerating, keep wrapped in butcher paper [pg.41]. We hope you enjoyed this tutorial, have found it easy to understand and will partake in some Do-It-Yourself ham smoking this year!

As always, if you have any questions along the way in the process Ask Mac about Ham Smoking: mstan@sausagemaker.com.

Stay Connected with The Sausage Maker Inc. on Facebook, Twitter and Youtube!

Stacking method shown, brine was added later to cover hams entirely

HELPFUL HINT FOR DRYING

Your bag should be moistened with Water-Vinegar solution (50/50), or with a Liquid Smoke-Water solution (1 drop L.S. per 2 oz. water) this will prevent bag from sticking to ham.

DEHYDRATORS

NO PRESERVATIVES OR CHEMICAL ADDITIVES.
The result is a 100% natural snack that will stay nutritious for many months.
SAVE MONEY.
Buy food in season or in bulk and dehydrate for later use.
TASTES GREAT!
Water is removed but the flavor is concentrated.

D-5 AND D-10 FOOD DEHYDRATOR
The D-10 Stainless Steel 10 shelf Food Dehydrator is our large, family sized food dehydrator. Rear-mounted fan and louvered door controls air circulation and maximizes moisture removal in both dehydrator models. Both Food Dehydrators feature a temperature control and timer that allows up to 27 hours of drying time. Made of 304 Grade, 22ga Stainless Steel Construction - Food Grade!

- D-5 Outside Dimensions:
  19 ¼" D x 16 ¾" W x 11 ½" H
- D-5 Inside Dimensions:
  16 ¾" D x 16 ¾" W x 8 ¼" H
- D-10 Inside Dimensions:
  16 ¾" D x 16 ¾" W x 13 ¾" H
- D-10 Exterior Dimensions:
  19" D x 17" W x 17" H

D-5 WITH STAINLESS STEEL ¼" SHELVES
#32603 *Dimensional Wt. 46 lbs.* ~~$479.99~~ $428.99

D-10 WITH STAINLESS STEEL ¼" SHELVES
#32609 *Dimensional Wt. 65 lbs.* ~~$625.99~~ $562.99

visit us online at www.sausagemaker.com for helpful resources and tutorials

TSM HARVEST FOOD DEHYDRATOR
Easily makes great tasting, natural snacks like jerky, and strawberries for cereals.
• 10 food grade diamond patterned shelves, provide over 10 square feet of drying space
• Dehydrator housing is made of ABS plastic
#32709 *Dimensional Wt. 37 lbs.* ~~$155.99~~ $129.99

DEHYDRATORS

Highly recommended for preserving and Raw Food diet practitioners. Our units are all made from 304 grade stainless steel which is an ideal material for the healthy conscious consumer. Stainless steel is highly hygienic due to it's non-porous surface as well as the material's ability to withstand high temperatures without emitting dangerous vapors. The D-14 and NSF® Listed D-20 Dehydrators, built in our facility, are now equipped with an exclusive, customizable, touch screen controller featured on page 10.

MADE BY TSM

D5 DIGITAL FOOD DEHYDRATOR

Made from 304 food grade stainless steel, the TSM digital dehydrator has been specially designed for use when accurate dehydrating temperatures are needed. The unit is capable of achieving temperatures from ambient to 165°F. Features include a digitally controlled thermostat to maintain minimal temperature variance to within +2 / -2 degrees. A numeric LED control, displays the REAL current internal temperature in Red and the programmable 24 hour digital timer, indicated in minutes-hours, is displayed green. A solid state relay has been added to complete millions of cycled operation for years of trouble free performance. Like all of TSM stainless steel dehydrators, the entire rack/shelving system can be completely removed and there are no ridges or punch holes in the design that can collect left-over food waste and residue. The TSM Dehydrators are easy to clean and easy to maintain strict hygienic, sanitary and food safe operation.

Outside Dimensions: 19 ¼" D x 16 ¾" W x 11 ½" H
Inside Dimensions: 16 ¾" D x 16 ¾" W x 8 ¼" H
#30104 *Dimensional Wt. 46 lbs.* **$479.99**

DEHYDRATOR ACCESSORIES

DEHYDRATOR FRUIT SPRINKLES

Give your fruit chips an extra pop! Makes regular fruit chips flavorful, exotic and unique. These "sprinkles" are especially great when making large batches of apple chips. Just sprinkle to taste on top of sliced fruit before dehydrating.

PINEAPPLE PARADISE
#93142 Net Wt. 10 oz. *Ship Wt. 1 lb.* **$6.99**

CARAMEL APPLE
#93140 Net Wt. 10 oz. *Ship Wt. 1 lb.* **$6.99**

BANANA SPLIT
#93141 Net Wt. 10 oz. *Ship Wt. 1 lb.* **$6.99**

	ITEM NO.	PRODUCT	SHIP WT.	PRICE	SALE
D-5, D-10	#32736	Dripping Pan	5 lbs.	~~$39.99 ea.~~	$34.99 ea.
	#32730	Perforated Drying Tray	4 lbs.	~~$39.99 ea.~~	$34.99 ea.
	#32729	Drying Tray	5 lbs.	~~$29.99 ea.~~	$25.99 ea.
	#32734	Plastic Drying Screen	2 lbs.	~~$11.99 ea.~~	$9.99 ea.
	#32735	Drying Sheet	2 lbs.	~~$11.99 ea.~~	$9.99 ea.
	#32747	Silicon Drying Sheet	2 lbs.	~~$15.99 ea.~~	$13.99 ea.
		¾" Chrome Shelves	NOT AVAILABLE		
	#32749	¼" Stainless Steel Shelves	4 lbs.	~~$34.99 ea.~~	$29.99 ea.
	#32728	Basket Screen	3 lbs.	~~$37.99 ea.~~	$32.99 ea.
		⅜" Stainless Steel Shelves	NOT AVAILABLE		

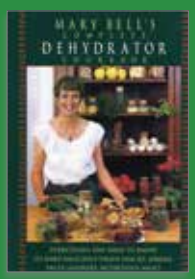
	ITEM NO.	SHIP WT.	PRICE	SALE
D-12, D-14, D-20	#32744	6 lbs.	~~$49.99 ea.~~	$44.99 ea.
	#32746	5 lbs.	~~$54.99 ea.~~	$45.99 ea.
	#32745	6 lbs.	~~$39.99 ea.~~	$34.99 ea.
	#32741	2 lbs.	~~$16.99 ea.~~	$14.99 ea.
	#32742	2 lbs.	~~$16.99 ea.~~	$14.99 ea.
	#32748	2 lbs.	~~$18.99 ea.~~	$16.99 ea.
	#32737	4 lbs.	~~$14.99 ea.~~	$11.99 ea.
	#32758	4 lbs.	~~$44.99 ea.~~	$39.99 ea.
	NOT AVAILABLE			
	#32740	5 lbs.	~~$39.99 ea.~~	$35.99 ea

DEHYDRATORS

Our Dehydrators were the first of this style and design available in the United States some 15 years ago. We build each one out of Premium Mirror-Polished Food Grade 304 Grade Stainless Steel to ensure the highest possible safety, efficiency and product longevity for our customers. Both the D-5 and D-10 units are once again proudly made by our craftsmen in our manufacturing division in Buffalo, NY.

SPECIFICATION	TSM HARVEST	D-5	D-10	D-14	D-20
CATALOG #	32709	32603	32609	32628 / 32629	32750
INSULATED	No	No	No	Yes	Yes
NEW CONTROL BOX	No	Yes	Yes	Yes	Yes
# FANS / BLADE DIA.	1 / 7"	1 / 7"	1 / 7"	4 / 7 ¾"	4 / 7 ¾"
# OF MOTORS	1	1	1	4	4
ADJUSTABLE MOTOR SPEED	No	No	No	Yes-3 speed	Yes-3 speed
MATERIAL INSIDE	Plastic	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel
MATERIAL OUTSIDE	Plastic	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel
SHELVES SIZE	11 ½" W x 15" D	16 ¼" W x 14 ½" D	16 ¼" W x 14 ½" D	20 ¾" W x 18" D	20 ¾" W x 18" D
SHELVES MATERIAL	Plastic	304 Stainless Steel	304 Stainless Steel	Chrome or 304 S/S	304 Stainless Steel
SPACE BETWEEN SHELVES	1"	1 ¼"	1 ¼"	1 ¼"	1 ¼"
SHELVES PER UNIT	10	5	10	14	20
DRYING CAPACITY (SQ. FT.)	12	8	16	36	52
TEMPERATURE RANGE	84-155°F	80-155°F	80-155°F	50-180°F	50-180°F
TIMER YES / NO / HRS.	No	Yes / 27hr	Yes / 27hr	Yes / 99hr	Yes / 99hr
LEGS	No	No	Yes	Yes	Yes
WARRANTY	1 year	1 year	1 year	1 year	1 year
VOLTAGE	110V	110V or 220V*	110V or 220V*	220/240V	220/240V
WATTAGE	600 W	800 W	800 W	3,200W	3,200W
AMPERAGE	5.5 amps	8 amps	8 amps	18 amps	18 amps
CYCLE	50/60hz	50/60hz	50/60hz	50/60hz	50/60hz
BREAKER (AMPS)	15 amps	15 amps	15 amps	25 amps	25 amps

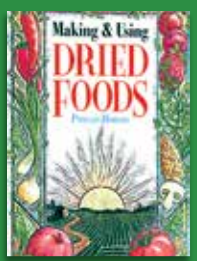
***Please Call 716-824-5814 To Order 220V D5 & D10 Food Dehydrator**



MARY BELL'S COMPLETE DEHYDRATOR COOKBOOK

It is truly an exceptional book that explains the benefits of dehydrating certain foods, how to dehydrate them effectively using a dehydrator and it provides dozens of easy-to-follow recipes. how to dry fresh fruits, vegetables, grains, meats and herbs.

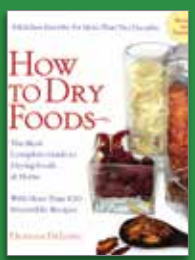
#71626 *Ship. Wt. 1 lb.* **$19.99**



MAKING & USING DRIED FOOD

Step by step instructions on dehydrating as an alternative to canning or freezing fresh fruits, vegetables, grains, meats and herbs. Find dozens of recipes utilizing your dried foods, ranging from snacks to soups and delicious entrees as well as helpful tips to make the most out of every harvest.

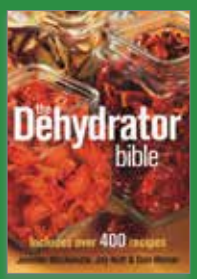
#71605 *Ship. Wt. 1 lb.* **$14.95**



HOW TO DRY FOODS

This step-by-step guide to drying fruits, vegetables, herbs, and nuts. Also the most comprehensive reference available for methods of drying and home dehydrating equipment. More than 100 delicious recipes, from main courses to desserts

#71622 *Ship. Wt. 2 lbs.* **$19.00**



THE DEHYDRATOR BIBLE

150 recipes for dehydrating herbs, seasonings, fruits, vegetables, meats, and fish. 250 delicious recipes that use dehydrated foods as ingredients. Easy to follow drying instructions and time guidelines. Included is a bonus section on homemade crafts.

#71619 *Ship. Wt. 3 lbs.* **$24.95**

REMOTE SMOKER THERMOMETER
Monitor the temperature of your smokehouse and the internal meat temperature, at the same time. Featuring an alarm that will alert you when a temperature has been surpassed, it is excellent for setting the internal meat probe to a cooked temperature or setting the smoker probe to 170°F. Receiver has backlight for night use, a belt clip and built-in stand, the transmitter has a removable wire stand for optional hanging. Can be used in grills or ovens. Batteries included.
#49739 *Ship. Wt. 2 lbs.* **$59.99**

DIGITAL THERMOMETER WITH TIMER
For testing temperature of meat or sausage while smoking and cooking in your smokehouse or kitchen oven. Probe measures internal food temperature while cooking. Equipped with special saucepan probe attachment and 4 ft. cable. Digital memory stores high & low temperature extremes for oven testing. Independent thermometer and timer alarms. Counter top or magnetic surface mount. Temp range: 14° F to 392° F. Battery included.
#49712 *Ship. Wt. 1 lb.* **$24.99**

QUICK READ DIGITAL THERMOMETER
- Quick Tip rapid response
- Waterproof
- Self calibrating construction for instant reading
- One button operation
- Stainless Steel stem
- Data hold for low light conditions
- • Auto-off after 10 minutes

#49732 *Ship. Wt. 1 lb.* **$19.99**

"RAPID READ" THERMOMETER
Simply remove from case and place probe in food to get an instant read.
- Temperature Readings: 0 - 230° F
- Easy to read dial
- Stainless Steel and Plastic
- Black case covers probe when not in use
- Not oven safe
- Length: 11" Total, 5" Probe

#49731 *Ship. Wt. 1 lb.* **$13.99**

(C) BABY DIAL THERMOMETER
- 5 ½" stem, 1" dial
- +/- 1° Division Accuracy
- Stainless Steel construction
- Stainless Steel clip attaches securely to cups and pitchers
- Recalibration Nut
- Magnifying Watertight Dial Cover
- 1 Year Limited Warranty
- Range: 0° to 220° F

#49400 *Ship. Wt. 1 lb.* **$5.99**

2 ½" DIAL THERMOMETER
Comes with 4ft. of cable!
For extra thick smokehouse walls. Temperature range from 40° - 240°F (10°C to 115°C). For gas and electric smokers. 2 ½" diameter, 4" probe, Recalibratable.
#49600 *Ship. Wt. 2 lbs.* **$59.99**

1 ¾" DIAL THERMOMETER 8" STEM
No need to open the smoker to check temperature. Temperature range from 0° to 220°F. 8" Stem for extra thick smoke house walls. A must when smoking meats or sausage. NSF Approved.
#49500 *Ship. Wt. 1 lb.* **$19.99**

12" STEM THERMOMETER
Dishwasher safe, clip included, adjustable temperature maker/indicator, 2" dial face, 12" stem. Also great for deep frying or candy making.
Temperature Range: 50°-550°F.
Accuracy: ±1° division, 5° div.
#49503 *Ship. Wt. 1 lb.* **$15.99**

D-14 TOUCH SCREEN FOOD DEHYDRATOR

The multi-functional touch screen control has been developed for creating up to six customized dehydrating recipes. Additionally, three steps within each recipe can be created to program multiple drying temperatures, dehydrating times and fan speeds. A Hygrometer is included for monitoring humidity levels. The unit has 4 - three speed fans for generating up to three levels of wind velocity to produce the perfect stage of dehydration. There is also a fan only function to cool the heated food at the end of the dehydration cycle or it can be used to cool the dehydrator making it cool to touch. The interior and exterior housing is built from 22 gauge, 304 grade stainless steel and includes ½ inch thick insulation between the inner and outer stainless steel walls to keep temperature fluctuations to a minimum. Dehydrating temperatures can be selected from ambient to 165°F. A specially designed removable racking system and removable back motor housing compartment are also featured for performing routine cleaning and maintenance. The D14 includes 14 stainless steel shelves for up to 36 square feet of drying space.

Electrical specifications: 220-240V, 3200 watts, 60Hz, 18 amps.
Outside Dimensions:
22 ⅜" W x 22 ¼" L x 30 ⅛ H + 2 ½" Legs

D-14 WITH CHROME ¾" SHELVES
#32628 *Shipped by Truck* ~~$3,285.99~~ **$2,954.99**
D-14 WITH STAINLESS STEEL ⅜" SHELVES
#32629 *Shipped by Truck* ~~$3,609.99~~ **$3,240.99**

D-20 TOUCH SCREEN FOOD DEHYDRATOR

Built to handle large volumes, the D20 has a multi-functional touch screen control for creating up to six customized dehydrating recipes. Three steps within each recipe can be created to program multiple drying temperatures, dehydrating times and fan speeds. A Hygrometer is included for monitoring humidity levels. The units 4 - three speed fans can generate up to three levels of wind velocity to produce the perfect stage of dehydration. The fan only function helps cool heated food at the end of the dehydration cycle or it can be used to cool down the dehydrator unit. The interior and exterior housing is built from 22 gauge, 304 grade stainless steel and includes ½ inch thick insulation between the inner and outer stainless steel walls to keep temperature fluctuations to a minimum. Dehydration temperatures can be selected from ambient to 180°F. A unique removable racking system and removable back motor housing compartment are also featured for performing routine cleaning and maintenance. The D-20 includes 20 stainless steel shelves for up to 52 square feet of drying space.

Electrical specifications: 220-240V, 3200 watts, 60Hz, 18 amps.
Outside Dimensions: 24" W x 26 ½" L x 33 ½" H + 6" Legs

D-20 WITH STAINLESS STEEL ⅜" SHELVES
#32750 *Shipped by Truck* ~~$6,285.99~~ **$5,654.99**

TSM STAINLESS STEEL FRUIT PRESS

Introducing the Stainless Steel (304 Grade) Fruit Press designed and built with pride by TSM in Buffalo, NY. We took the traditional design that has been around for hundreds of years and added modern ingenuity. Our exclusive telescoping base design allows you to slide the cylinder in and out of the press' frame, this is especially helpful when adding fresh cut fruit or removing drained pulp. Very durable build quality ensures long life and high grade stainless steel construction makes clean up with a garden hose or even pressure washer extra easy. Enjoy years of cider, wine and juice-making in your own home or backyard! Net weight 36 lbs.

Dimensions: 20 ½" W x 14 ¼" D (frame, w/o handle) x 33" H. (Width with handle = 18 ⅞")

Cylinder Features: 9 ¾" dia x 12 ½" H. (With 218 cut slots @ 3 ¼" W x ⅛" H). 304 Grade Stainless Steel

#34100 *Dimensional Wt. 68 lbs.* **$329.99**

Retractable Press Base For Loading and Unloading of Fruits

Easily Crush Fruits For Pressing

Combined with the Apple Crusher, the TSM Stainless Steel Fruit Press gives you an all inclusive unit.

APPLE CRUSHER

Our 304 Stainless Steel crusher is capable of gnashing whole apples 2-3 at a time! No need to halve or quarter, just toss them in and turn the handle. Unique drop cover can be used to further press apples against the sharp prongs for even speedier crushing. Can be bolted/screwed/clamped to table-top. **Bolted to a wall for commercial use or easily attached to our TSM Harvest Fruit Press.* Heavy Duty 304 Stainless Steel Construction. Net Weight 18 lbs.

Dimensions: 10 ½" W (without attachment), 14 ½" D (without handle), 14 ¾" H

Other Features: 8 ¾" Wide Opening, 11" L Handle, *Wall Bolting - Need 6" spacer (to make room for handle-turn) and professional securing for safe usage.

#34130 *Ship Wt. 21 lbs.* **$249.99**

***Section Cut To Show Details**

FRUIT & WINE PRESSES

18L FRUIT PRESS

Using a classic and time tested design, this press utilizes wooden blocks and slats made from U.S. oak. The operation is simple, just insert the wooden blocks and begin to tighten the press. As delicious juices flow through the slats they are channeled from around the base to a handy spout on the front.

- 18L (4.8 Gallons) capacity
- Solid US oak wood basket
- Cast powder coated hardware
- Includes 8 wood blocks

#31168 *Dimensional Wt. 47 lbs.* ~~$255.99~~
SALE PRICE: $225.99

30L FRUIT PRESS

#31165 *Dimensional Wt.67 lbs.* ~~$275.99~~
SALE PRICE: $245.99

30L FRUIT PRESS WITH RATCHET HANDLE

Using a classic and time tested design, this press utilizes wooden blocks and slats made from U.S. oak. The operation is simple, just insert the wooden blocks and begin to tighten the press. As delicious juices flow through the slats they are channeled from around the base to a handy spout on the front.

- 30L (8 Gallons) capacity
- Solid US oak wood basket
- Cast powder coated hardware
- Nickel plated ratchet handle
- Dual pressing speed and direction
- Includes 8 wood blocks
- Inside Dimensions: 18" H x 11" Dia.

#31164 *Dimensional Wt. 67 lbs.* ~~$335.99~~
SALE PRICE: 299.99

Our Fruit and Wine Presses offer a modern twist on an Old World tradition. These simple machines allow you to easily press fruits like apples, grapes, cherries and strawberries into delicious homemade wines and ciders. What sets them apart from other fruit & wine presses is that loading, pressing and cleanup are a breeze, leaving you more time to enjoy your harvesting activities with those you love.

18L DELUXE FRUIT PRESS

Pressing wine has never been easier. We've added a powder coated metal frame to our classic design, which allows it to swing open for loading, unloading and cleaning.While it's still made with U.S. Oak, no wooden blocks are needed with this one. Simply load the basket and swing the frame into the upright position. Then tighten the two locking knobs and start to twist the handle.

****Please note that tray and piston are now currently red****

- 18L (4.8 Gallons) capacity
- Solid US oak wood basket
- Powder coated frame/hardware
- Thread type pressing device
- Foldable arch frame

#31163 *Dimensional Wt. 74 lbs.* ~~**$315.99**~~

SALE PRICE: $279.99

14L DELUXE STAINLESS STEEL FRUIT PRESS

The shiny addition of a stainless steel basket offers an awesome show as fruit gets pulverized! Simply load the basket and swing the frame into the upright position. When the fun is done, the food grade plastic piston, which replaces the traditional wooden follower, makes clean-up simple and fast.

- 14L (3.7 Gallons) capacity
- Food grade stainless steel basket
- Powder coated frame
- Thread type pressing device
- Removable basket does not require filter bags
- Basket Dimensions: 11 ⅛" H x 10 ⅜" Dia.
- Dimensions: 21" W x 27 ¼" H (39 ¼" with handle up)

#31162 *Dimensional Wt. 79 lbs.* ~~**$285.99**~~

SALE PRICE: $254.99

MR. BEER PREMIUM EDITION HOME BEER KIT

The Mr. Beer, Beer Making Kit provides everything you need to make 2 gallons of pale ale in 14 days! Included with this kit are:

- 2 Gallon Fermenter
- Brew Pack to make 2 gallons of pale ale
- 8 reusable plastic bottles, caps and labels
- Brewers Guide to answer all of your brewing questions
- Complete Instructions

#31180 *Ship. Wt. 8 lbs.* **$49.99**

MR. BEER HARD CIDER KIT

The Mr. Beer Cider Making Kit provides everything you need to make 8 quarts of hard cider in 14 days! All plastic kit components are washable and reusable. Included with this kit are:

- 2 Gallon Fermenter
- Brew Pack to make
- 2 gallons of cider
- 8 reusable plastic bottles, caps and labels
- 2 pint glasses
- Complete Instructions

#31175 *Ship. Wt. 8 lbs.* **$59.99**

MR. ROOTBEER ROOT BEER KIT

Make 2 gallons of the best tasting root beer in as few as 3 days!

- 1 Bottle Root Beer Extract
- 2 Packets Flavor Crystals
- 1 Packet Root Beer Yeast
- 1 Packet No-Rinse Cleanser
- 4 Plastic 1-liter Bottles (PET)
- 4 Bottle Caps and Gaskets
- 1 Plastic Funnel
- 4 Root Beer Bottle Labels
- Easy to follow Instructions

#31181 *Ship. Wt. 2 lbs.* **$26.99**

AN EASY WAY TO EAT HEALTHY!

GRIP-EZ FRUIT WEDGER/CORER

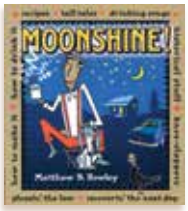
3 ½"/9cm, Cores & slices into 12 thin even sections in one easy motion! Ideal for canning, preserving and making pies. Comfortable, non-slip grip with stainless steel blades. Dishwasher Safe.

#32154 *Ship. Wt. 1 lb.* **$9.99**

APPLE PEELER/CORER/SLICER

This cast iron machine will not only peel your apple but will slice and take the core out. Mount on your counter or tabletop and peel, core and slice apples in seconds. Suction base is ideal for thicker than average counters/tables. Makes eating a healthy snack something to look forward to. Also works well for potatoes.

#32150 *Ship. Wt. 5 lbs.* ~~**$24.99**~~ **$19.99**



MOONSHINE!

This is a thorough and humorous guide to everything you would ever want to know about moonshine. In the technical details you will find stories, quotes, history, pictures and drawings to round out your moonshine experience.

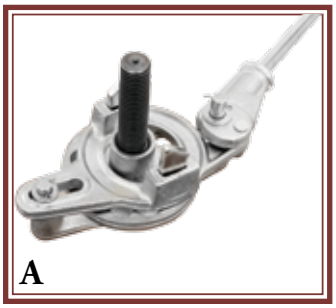
#71549 *Ship. Wt. 2 lbs.* **$14.95**

DAVE MILLER'S HOMEBREWING GUIDE

In this simple yet complete overview of homebrewing, Miller offers advice on cutting-edge techniques for the entire brewing process. Clear enough for the novice but thorough enough to earn a home in the libraries of brewmasters.

#71570 *Ship. Wt. 3 lbs.* **$16.95**

PERFECT ACCESSORIES


A

B

C

FILTER BAGS
Prevent skins, pulp & other contaminants from ending up in your cider or fresh squeezed juice. 1 bag per package.
#31167 **For 18L** *Ship. Wt. 1 lb.* **$9.99**
#31166 **For 30L** *Ship. Wt. 1 lb.* **$11.99**

(A) RATCHET HANDLE
Upgrade your efficiency. Used with **#31168, #31165,** & **#31164**
#P31164-01 *Ship. Wt. 20 lbs.* **$49.99**

(B) WINE KITS
Using the equipment available in the Wine Equipment Kit (#31171), this 4 week wine kit comes with juice blend, finishing blend, and wine additive packets. Each kit will makes 23L (6 Gallons) of your chosen flavor. That's enough for 30 750ml wine bottles. Perfect for any season and occasion.
CRANBERRY CHIANTI
#31174 *Ship. Wt. 19 lbs.* **$69.99**
BLACKBERRY MERLOT
#31172 *Ship. Wt. 19 lbs.* **$69.99**
RASPBERRY WHITE ZINFANDEL
#31173 *Ship. Wt. 19 lbs.* **$69.99**

(C) WINE EQUIPMENT KIT
Make your own delicious wine, right at home and to your exact liking. Includes everything you will need to make excellent quality wine, from the sanitizers to the glass carboy, does not include our fruit juice kit.
#31171 *Dimensional Wt. 33 lbs.* **$89.99**

FRUIT & WINE PRESSES

OAK BARRELS
Made with American Oak, these high-quality, small batch capacity barrels are perfect for storing your favorite homemade cider, beer, liquor or wine for aging and developing finer aromatic and tasteful finish. Hand-made in Tequila, Mexico by skilled barrel-making artisans in the Tequila industry. Charred inside to a medium toast. Does not contain ANY wax, paint or glue on the inside. Includes Stand, Spigot and Bung.

5 LITER
(1.32 gal) Barrel: 9 ½" L x 7" dia.
#31176 *Ship Wt. 33 lbs.* **$69.99**

10 LITER
(2.64 gal) Barrel: 11½" L x 8.5" dia.
#31177 *Dimensional Wt. 41 lbs.* **$89.99**

20 LITER
(5.28 gal) Barrel: 15" L x 11" dia.
#31178 *Dimensional Wt. 41 lbs.* **$119.99**

HOME PRODUCTION OF VODKAS, INFUSIONS AND LIQUEURS
Revealed are the rules that govern the process of making vodka and other alcoholic beverages. By carefully reading this book you will discover that producing new spirits is almost like cooking, one needs to first know the basics and then let the imagination run loose.
#71573 *Ship. Wt. 2 lbs.* **$19.95**

FERMENTATION POTS

The Most Delicious Sauerkraut And Coleslaws Are Those That Are Made In Your Own Home.

Fermentation Pots (also called Fermenting Crocks) Made by highly skilled artisans, these fermentation crocks are beautifully designed and feature a deep, rich brown glaze which is food safe and contains no lead. Designed with a gutter in the top portion of the lid; the gutter is filled with water when the lid is in place to prevent oxygen from forming mold (kahm yeast) which naturally occurs during fermentation. The water filled gutter lets fermentation gases (carbon dioxide) escape to create the perfect environment for fermentation and pickling. Stone weights are sold separately for keeping vegetables under their liquid while fermenting.

For The 40L Please Contact Our Customer Service For Shipping Quotes And Ordering Information (716) 824-5814.

FERMENTATION POTS

Item No.	Size/ Dim. Weight		Price	SALE
(A)#31009	5 L (1.3 gal) crock	*15 lbs.*	~~$99.99~~	$89.99
(B)#31010	10 L (2.6 gal) crock	*34 lbs.*	~~$145.99~~	$125.99
(C)#31011	15 L (4 gal) crock	*46 lbs.*	~~$189.99~~	$169.99
(D)#31012	20 L (5.3 gal) crock	*55 lbs.*	~~$209.99~~	$189.99
(E)#31013	40 L (10.6 gal) crock/	*Truck*	~~$375.99~~	$335.99

FERMENTATION POT WEIGHTS

Item No.	Wt. Size/ Ship. Wt.		Price	SALE
#P31009-01	5 L weights	*3 lbs.*	~~$15.99~~	$13.99
#P31010-01	10 L weights	*4 lbs.*	~~$19.99~~	$17.99
#P31011-01	15 L weights	*4 lbs.*	~~$19.99~~	$17.99
#P31012-01	20 L weights	*9 lbs.*	~~$33.99~~	$29.99
#P31013-01	40 L weights	*13 lbs.*	~~$44.99~~	$39.99

(F) SAUERKRAUT STOMPER

An extended handle on this masher/stomper makes stomping cabbage much easier and saves you plenty of time and ENERGY!

Note: Not compatible with our #31009 5 Liter Fermenting Crock Pot

#31210 *Ship. Wt. 3 lbs.* **$9.99**

WOODEN SAUERKRAUT STOMPER

Dimensions: 19 ⅝" L x 2 ⅜" dia.

Made in Slovenia

#31206 *Ship. Wt. 2 lbs.* **$12.99**

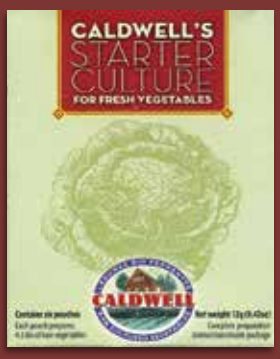
WOODEN SAUERKRAUT STOMPER

Dimensions: 23 ¾" L x 2 ¼" dia.

Made in the USA

#31209 *Ship. Wt. 2 lbs.* ~~$24.99~~ $19.99

VEGETABLE STARTER CULTURE



Traditional fermentation takes time, for the acidity to bring the food to a stable and edible condition. Caldwell's vegetable starter culture is a result of 15 years of research and development and is specifically designed for vegetables. It contains the correct bacteria strains in ideal proportions and can speed-up fermentation in as little as 7 days with crispy results. Comes with 6 pouches. Each pouch prepares 4 ½ lbs. of raw vegetables. Net Wt. For Box 12g.

#31050 *Ship. Wt. 1 lb.* **$19.99**

FERMENTATION POTS

Unique Traditional Old World Design And Function.

TSM HARVEST POTS

The TSM Products stoneware Harvest Pots features unique, traditional old world design and function. Each crock features a sumptuous, rich brown character, distinctive handles and extra large openings, making it easy to load-up the crock with vegetables for maximum yield. Harvest pots come with their corresponding 2 piece stone weight for holding vegetables in place during fermentation. Available in 5L, 10L 15L and 20L sizes.

TSM HARVEST POTS

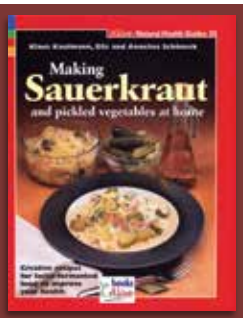
Item No.	Size/ Dim. Weight		Price	SALE
(A)#31040	5 L (1.3 gal) crock	*15 lbs.*	~~$119.99~~	$99.99
(B)#31041	10 L (2.6 gal) crock	*34 lbs.*	~~$155.99~~	$139.99
(C)#31042	15 L (4 gal) crock	*46 lbs.*	~~$195.99~~	$175.99
(D)#31043	20 L (5.3 gal) crock	*55 lbs.*	~~$229.99~~	$205.99

CABBAGE CORER

A sharp, traditional tool used for piercing/cutting around cabbage core for easier removal prior to shredding.

Dimensions: 6 ½" L x 2" W (without handle).

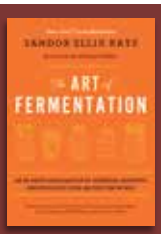
#31205 *Ship. Wt. 1 lb.* **$24.99**



MAKING SAUERKRAUT & PICKLED VEGETABLES AT HOME

We all know that a diet of fresh, organically grown fruits and vegetables, eaten in season, is a foundation for good health. Did you also know that some foods, preserved through traditional methods, also have an important role? Homemade sauerkraut, pickles, and other lactic acid-fermented foods are superior to their store-bought equivalents, both in flavour and healing properties. With this book, discover the simple remedies and healing agents found in lactic acid-fermented foods.

#71624 *Ship. Wt. 1 lb.* **$11.95**



THE ART OF FERMENTATION

Presented are the concepts & processes behind fermentation in ways that are simple enough to guide a reader through their first experience & as in-depth to provide greater understanding & insight for experienced practitioners.

#71634 *Ship. Wt. 3 lbs.* **$39.95**

SAUERKRAUT, KIMCHI, PICKLES & RELISHES

Discover how easy it is to make perfect sauerkraut, kimchi, pickles, chutneys and relishes at home. There is a collection of recipes which were chosen for their originality and educational value.

#71632 *Ship. Wt. 1 lb.* **$14.95**

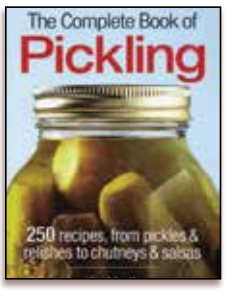
FERMENTATION POTS

GERMAN STYLE HARVEST POTS

The TSM German style fermentation pots replicate traditional European design. Each crock is constructed with a water sealable cover or gutter to keep-out oxygen, while allowing fermentation gases to escape. They are perfect for making sauerkraut and Kimchi as well as fermenting a wide variety of vegetables including, beets, beans, carrots, cucumbers and much more. Lead and Cadmium free. Available in 5L, 10L, 15L and 20L sizes. 2 piece stone weights included.

Item No.	Size/ Ship Wt.		Price	SALE
(A)#31060	5 L (1.3 gal) crock	*14 lbs.*	~~$79.99~~	$69.99
(B)#31061	10 L (2.6 gal) crock	*18 lbs.*	~~$99.99~~	$89.99
(C)#31062	15 L (4 gal) crock	*34 lbs.**	~~$145.99~~	$129.99
(D)#31063	20 L (5.3 gal) crock	*47 lbs.**	~~$175.99~~	$154.99

**Dimensional Shipping Weight*



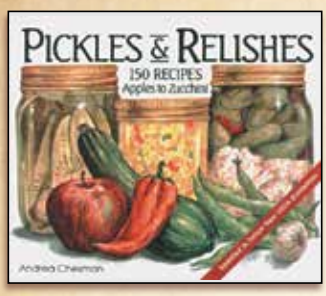
THE COMPLETE BOOK OF PICKLING

These inventive and easy-to-follow recipes will inspire you to embrace the joys of home canning. Simple step-by-step preserving techniques for safe and succesful home canning. There is nothing more satisfying than popping open a lovely jar of homemade pickles, chutney or chili!

#71630 *Ship. Wt. 2 lbs.* **$24.95**

HELPFUL RESOURCES

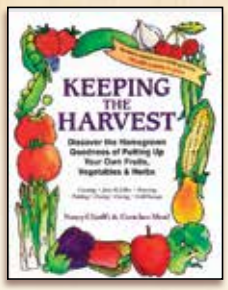
For more helpful hints and resources on fermentation visit us online www.sausagemaker.com



PICKLES & RELISHES

Included are new recipes for your old favorites: freezer pickles, dill pickles, bread-'n-butter pickles and relishes made from a variety of fresh fruits and vegetables. Chesman also introduces new recipes like Sweet Pickled Pears and Curry Pickle Slices. All recipes are updated to meet USDA standards, and use less salt and no chemical additives.

#71902 *Ship. Wt. 2 lbs.* **$10.95**



KEEPING THE HARVEST

Keeping The Harvest has been used for over 25 years as a resource for gardeners and cooks hoping to preserve fresh fruits, vegetables, herbs and grain to use throughout the year. Keeping The Harvest is not only a guide to preserving and canning, but also provides fun recipes for jellies, marmalade, pickles, relish, ketchup and more. This comprehensive guide will help you enjoy your garden all year long.

#71608 *Ship. Wt. 2 lbs.* **$14.95**

BRINING POTS

For a larger supply of brining products please visit pg. 40

BRINING CROCKS

Made of ecologically 'Green' earthenware clay by craftsmen, skilled in the art of ceramic pottery. Each one has a unique, charmingly contoured personality. The rustic barreled look, created by an earthenware molding, gives each crevice, band and bolt that special authentic texture.

***These crocks do not have an air-lock water gutter.**

#31024	**10L with lid**	*Dimensional Wt. 25 lbs.*	**$74.99**
#31025	**20L with lid**	*Dimensional Wt. 41 lbs.*	**$114.99**

FERMENTING POTS

These pots have a smooth, curvy, elegant contours that will fit in comfortably in any kitchen, pantry, garage or cellar. Made of ecologically 'Green' earthenware clay by craftsmen, skilled in the art of ceramic pottery. Each one has a unique, charmingly contoured personality.

***This crock does not have an air-lock water guter.**

#31001	**5L with lid**	*Ship. Wt. 16 lbs.*	**$49.99**
#31002	**10L with lid**	*Dimensional Wt. 37 lbs.*	**$79.99**
#31003	**15L with lid**	*Dimensional Wt. 43 lbs.*	**$89.99**

For Corresponding Weights for All these Crocks please see the Table on pg.16

FERMENTATION POTS

DECORATIVE CROCKS

These Beautiful Decorative Crocks are made with a water channel on top for creating air-lock which optimizes fermentation by preventing yeast-forming bacteria from growing. Friendly look and high-quality production make it ideal for any health conscious kitchen. Enjoy the benefits of lacto-fermented cuisine with your hand-crafted designer fermenting crock pot.

5L DECORATIVE CROCK

Dimensions: 10 ½" H x 8" dia.

#31032 *Ship. Wt. 9 lbs.* ~~**$115.99**~~ **$99.99**

10L DECORATIVE CROCK

Dimensions: 13 ½" H x 9 ¾" dia.

#31033 *Ship. Wt. 15 lbs.* ~~**$179.99**~~ **$159.99**

CABBAGE SHREDDERS

The Most Delicious Sauerkraut And Coleslaws Are Those That Are Made In Your Own Home.

(A) DELUXE STAINLESS STEEL CABBAGE SHREDDER

Shred up to a dozen heads of cabbage in only 10 minutes! This design features three curved, fully adjustable cutting blades to shred to your desired thickness as well as a tossing cylinder to break up thick layers. Cabbage Shredders are the faster, more reliable way of cutting cabbage to a uniform thickness.

- 304 Series, 18 gauge Stainless Steel Construction - Food Grade, Won't Rust!
- Our "Hands Off" design keeps your fingers well away from cutting blades.
- 3 Stainless Steel Blades - 14ga
- Ease of use means you shred cabbage like a pro!
- Dimensions: 9 ¾" L x 10 ¼" W x 17" H
- Cylinder: 7 ½" diameter, 11 ¾" L

#32129 *Dimensional Wt. 57 lbs.* ~~$439.99~~ **$394.99**

(B) STAINLESS STEEL CABBAGE SHREDDER

The TSM stainless steel cabbage shredder surpasses traditional wooden models in both function and durability. Manufactured with only the highest quality materials; 16ga; 304 food grade stainless steel is used to provide many years of dependable operation. The food grade plastic cabbage holding carriage easily glides back-and-forth over 14ga stainless steel adjustable blades.

Dimensions: 10" W x 24" L x 1 ½" H.

#32130 *Ship Wt. 8 lbs.* ~~$144.99~~ **$129.99**

WOODEN CABBAGE SHREDDERS

Traditional mandolin-style cabbage shredding is still the most common way to turn cabbage heads into shreds for coleslaw or sauerkraut. These hardwood shredders have fine-serrated, keenly sharp stainless steel blades that make it easier to shred your cabbage or other vegetables. Featuring a "hands off" wooden guard.

Dimensions: 15 ¾" L x 6 ⅜" W x 3 ¼" H (with Carriage)

#31103 *Ship. Wt. 3 lbs.* **$59.99**

Dimensions: 22 ¼" L x 7" W x 3 ½" H (with Carriage)

#31105 *Ship. Wt. 4 lbs.* **$99.99**

For Larger Cabbage Shredders visit us online
www.sausagemaker.com/cabbageshredders.aspx

SAUERKRAUT STARTER KITS & ACCESSORIES

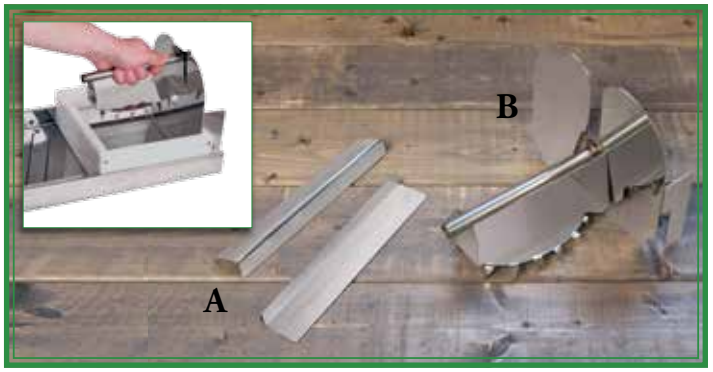
CABBAGE SHREDDER PUSHER KIT

Kit Includes:

#32130	Stainless Steel Cabbage Shredder	$129.99
#32123	Pusher Attachment	$39.99
#31300	Food Lug	$19.99
#32131	Food Lug Brackets	$11.99

#81891 *Ship Wt. 19 Lbs.* ~~$201.96~~ **$181.96**

SAVE $20



(A) CABBAGE SHREDDER BRACKETS

Keep your shredder (#32130) in place on top of our standard size food lugs (not our compact food lug). Set of 2.

#32131 *Ship. Wt. 1 lb.* **$11.99**

(B) PUSHER ATTACHMENT FOR CABBAGE SHREDDER

Attaches to cabbage shredder #32130 for more efficient shredding.

#32123 *Ship Wt. 2 lbs.* **$39.99**

5L SAUERKRAUT KIT

Kit Includes:

#31009	5L Crock	$89.99
#P31009-01	5L Crock Stone Weights	$13.99
#32127	Wood Cabbage Shredder	$49.99
#71624	Making Sauerkraut Book	$11.95

#81892 *Ship Wt. 25 lbs.* ~~$165.92~~ **$145.92**

SAVE $20

10L SAUERKRAUT KIT

Kit Includes:

#31010	10L Crock	$125.99
#P31010-01	15L Crock Stone Weights	$17.99
#32127	Wood Cabbage Shredder	$49.99
#71624	Making Sauerkraut Book	$11.95

#81895 *Ship Wt. 58 lbs.* ~~$205.92~~ **$185.92**

SAVE $20

15L SAUERKRAUT KIT

Kit Includes:

#31011	15L Crock	$169.99
#P31011-01	15L Crock Stone Weights	$17.99
#32127	Wood Cabbage Shredder	$49.99
#71624	Making Sauerkraut Book	$11.95

#81894 *Ship Wt. 58 lbs.* ~~$259.92~~ **$219.92**

SAVE $20

15L SAUERKRAUT DELUXE KIT

Kit Includes:

#31011	15L Crock	$169.99
#P31011-01	15L Crock Stone Weights	$17.99
#32130	Stainless Steel Cabbage Shredder	$129.99
#31210	Sauerkraut Stomper	$9.99
#71624	Making Sauerkraut Book	$11.95

#81893 *Ship Wt. 62 lbs.* ~~$339.91~~ **$279.91**

SAVE $20

STAINLESS STEEL CHEESE PRESS

Our Stainless Steel Cheese Press allows you to embrace your inner cheese maker. By making cheese at home, you can control your ingredients, from Goat milk, to Cow milk. This flexibility allows you to produce regular or organic cheese. Built-in pressing power guide, which ensures that the proper weight-force is being applied throughout the cheese making process.

Cylinder Dimensions: 8 ½" H and 4 ⅞" Diameter

#33102 *Ship. Wt. 10 lbs.* **$274.99**

STAINLESS STEEL DUTCH CHEESE PRESS

Consistent 4-to-1 weight ratio, 50 lbs. of pressing power is created by hanging approximately 12.5 lbs. from the arm. Can be taken apart quick and easy with a screwdriver for cleaning. 8 perforations for draining at one end. Comes with 0.5 gallon food grade plastic weight holding container. ***Makes up to 3 lbs. of cheese.***

Cylinder: 4 ¾" Diameter x 6" H

Product Dimensions: 10 ½" W x 14 ¾" D x 17 ½" H (max. op.)

#33103 *Ship. Wt. 10 lbs.* **$ 179.99**

DELUXE DUTCH CHEESE PRESS

One-of-a-kind Cheese Press. Sturdy and reliable, this is a must-have for making cheese at home! Unlike its plastic and wooden competitors, the Deluxe Dutch Cheese Press is made of extra durable Food Safe 304 Grade Stainless Steel that is easy to clean. This guarantees extended life, and is exceedingly more sanitary than lesser cheese press models that are made of wood and plastic, porous materials—which can be bacterial breeding grounds.

Cylinder Dimensions: 6" H and 5" Diameter

#33104 *Ship. Wt. 14 lbs.* ~~**$309.99**~~ **$275.99**

STAINLESS STEEL CHEESE PRESS

Another product in our high-end cheese making equipment line that allows you to make your own homemade artisan cheese. Made of Food Safe 304 Grade Stainless Steel, which is not only aesthetically pleasing, but industrial in quality, extending product life and superior sanitation standards. Easy to operate, and comes equipped with rubber stoppers to protect your countertops from scratching. To clean, hand-wash with light detergent, only.

Cylinder Dimensions: 8 ½" H and 4 ⅞" Diameter

#33037 *Ship. Wt. 10 lbs.* ~~**$249.99**~~ **$225.99**

The Sausage Maker offers top-of-the-line USA-Made cheese making supplies, whether you are a seasoned pro, making artisan cheese to serve with wine, starting your own small production at home, or learning a fun, rewarding, new hobby. We have the cheese press that will suit your needs! Every cheese press that we sell is made of Food Safe 304 Grade Stainless Steel, which is more sanitary, and easier to clean than those made of plastic or wood. When you buy from The Sausage Maker, you can rest assured that you will receive a high-quality cheese press. Your only concern will be your search for cheese supplies and cheese recipes: Mozzarella, Cheddar, or Brie?

DELUXE CHEESE PRESS STACKING ASSEMBLY

(A) STAINLESS STEEL CHEESE MOLDS

#33203 S4 MOLD	4 ¾" Dia. x 4" H	*Ship. Wt. 1 lb.*	**$64.99**
#33204 S6 MOLD	4 ¾" Dia. x 6" H	*Ship. Wt. 1 lb.*	**$69.99**
#33205 L4 MOLD	7 ⅜" Dia. x 4" H	*Ship. Wt. 2 lbs.*	**$84.99**
#33206 L6 MOLD	7 ⅜" Dia. x 6" H	*Ship. Wt. 2 lbs.*	**$84.99**

HARD CHEESE MOLDS *PHOTO NOT SHOWN

Made from Food Grade polypropylene.

#33201 SMALL	4 ½" Dia. x 5" H	*Ship. Wt. 1 lb.*	**$24.99**
#33202 LARGE	7 ⅜" Dia. x 8" H	*Ship. Wt. 1 lb.*	**$39.99**

(B) STAINLESS STEEL STACKING FOLLOWER

#33209 SMALL	4 ¾" Dia. x 1 ½" H	*Ship. Wt. 2 lbs.*	**$11.99**
#33210 LARGE	7" Dia. x 1 ½" H	*Ship. Wt. 2 lbs.*	**$14.99**

(C) STAINLESS STEEL STACKING DISC

#33207 SMALL	6 Dia.	*Ship Wt. 1 lb.*	**$6.99**
#33208 LARGE	8 ½" Dia.	*Ship. Wt. 2 lbs.*	**$7.99**

RING MOLD *PHOTO NOT SHOWN

#33214	8" Dia. x 2 ½" H	*Ship. Wt. 3 lbs.*	**$54.99**

(D) 10 LB. WEIGHT

Optional for use with the #33104, #33102 presses.

#33106	*Ship. Wt. 11 lbs.*	**$54.99**

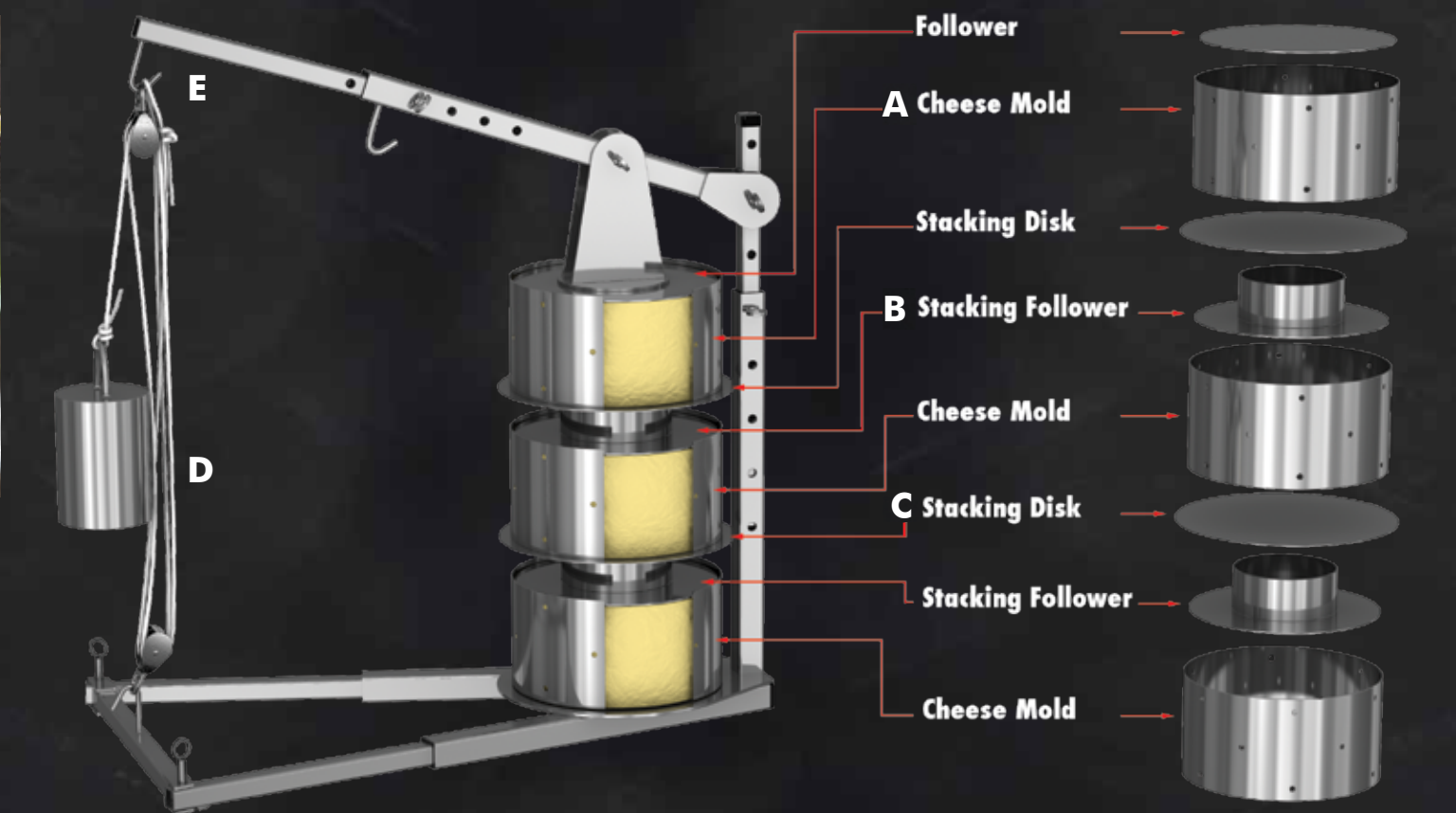
(E) EXTENSION KIT

Kit includes leg and fulcrum extensions and pulley system which allow you to multiply pressing power for the serious cheesemakers. With the Extension Kit you can create over 200 lbs. of pressing weight or over 1,000 lbs. of pressing weight with the pulley system. Pressing piston doubles as follower for molds with 5" diameters.

#33105	*Ship. Wt. 5 lbs.*	**$179.99**

DELUXE CHEESE PRESS STACKING CHART

*Extension Kit and Stacking Components Sold Separately



CHEESE MAKING

BASIC CHEESE MAKING KIT

If you are a beginner cheese maker, this kit is perfect for you! It makes your choice of 8 delicious, homemade cheeses: Farmhouse Cheddar, Gouda, Monterey Jack, Feta, Cottage Cheese, Colby, Parmesan and Ricotta. Fun and educational, this kit makes delectable preservative-free cheeses. Comes with all the tools you will need to make quality homemade cheese.

***CHEESE WAX NOT INCLUDED.**

33031 *Ship. Wt. 2 lbs.* **$33.99**

SOFT CHEESE MAKING KIT

Ricki Carroll, "The Cheese Queen," put together a kit with everything you need to make soft cheeses like mozzarella and ricotta. Including the citric acid, cheese salt, cheesecloth, thermometer, rennet tablets and recipes. You get everything you need to make 30 batches. All you need is whole milk and half and half! The perfect way to start a new hobby!

#33030 *Ship. Wt. 2 lbs.* **$24.99**

HOMEMADE CHEESE

A TRADITION WORTH SHARING

LIPASE POWDER (CAPILASE)

Extra Sharp – An enzyme, often added to pasteurized milk for making cheeses more flavorful. Adds piquant flavor to Italian cheese such as Romano, Provolone & Parmesan. Contains Goat Lipase, Salt and non-fat milk. Store in freezer for up to 6 months, longer storage may require increased usage level for same enzyme activity. 2 oz enough for at least 80 gallons of milk; up to 160 gallons. Do not exceed ¼ tsp per 2 gallons milk.
Net Wt. 2 oz.

#33021 *Ship. Wt. 1 lb.* **$9.99**

MESOPHILIC DIRECT SET CHEESE CULTURE, 5 PACK

Used in making a variety of hard, moderate temperature loving cheeses including Cheddar, Monterey Jack, Stilton, Edam, Gouda, Muenster, Blue, and Colby. This culture is added directly to your milk and takes all the muss and fuss out of the culturing process. Culture includes: lactose, lactococcus lactis subsp. lactis, lactococcus lactis subsp. cremoris. Each packet will set up to 2 gallons of milk. Directions: Add 1 packet to your milk at proper temperature when recipe calls for adding starter culture. Keep packages in the freezer, they will last up to 2 years if stored properly.

#33028 *Ship. Wt. 1 lb.* **$5.99**

CALCIUM CHLORIDE, 2 OZ.

Calcium Chloride will help with store bought milk and goats milk to give a firmer setting curd for easier cutting in the making of hard cheeses. Directions: Using ¼ teaspoon for each gallon of milk, dilute in ¼ cup of water. Bring milk to proper temperature and add before adding your culture. It will keep the curds from stretching. Store in a cool, dark place. Will last indefinitely if stored properly. Two ounces contains enough Calcium Chloride for 96 gallons of milk. **DO NOT USE CALCIUM CHLORIDE WHEN MAKING MOZZARELLA.**

#33026 *Ship. Wt. 1 lb.* **$4.99**

LIPASE POWDER (ITALASE)

Mild – An enzyme, often added to pasteurized milk for making cheeses more flavorful. Great for adding a delicate flavor in Mozzarella, Asiago, Feta, Provolone, Blue and Queso Fresco. Contains active pregastric enzymes from calf standardized with salt. Store in freezer for up to 6 months, longer storage may require increased usage level for same enzyme activity. 2 oz enough for at least 80 gallons of milk; up to 160 gallons. Do not exceed ¼ tsp per 2 gallons milk. Net Wt. 2 oz.

#33041 *Ship. Wt. 1 lb.* **$9.99**

THERMOPHILIC DIRECT SET CHEESE CULTURE, 5 PACK

Used to make Mozzarella, Parmesan, Provolone, Romano, Swiss, Gruyere, and other Italian style cheeses, which grow in higher temperature ranges. This culture is added directly to your milk and takes all the muss and fuss out of the culturing process. Culture includes: lactose, (ST) streptococcus thermophilus, (LB) lactobacillus delbrueckii subsp. bulgaricus, (LH) lactobacillus helveticus. YIELD: Each packet will set 2 gallons of milk. Directions: Add 1 packet directly into your milk at the proper temperature when the recipe calls for adding starter culture. Keep packages in the freezer, they will last up to 2 years.

#33027 *Ship. Wt. 1 lb.* **$5.99**

CHEESE SALT, 8 OZ.

This salt melts easily and contains no iodine. Iodine will kill the lactic bacteria in the aging process and it is the lactic bacteria that is important to the proper aging of cheese. What we are looking for in "Cheese Salt" is one that will not dissolve too quickly or slowly. Used to help flavor production, preservation and brining of your cheese. Directions for use will vary from recipe to recipe. Contains 8oz. Non-iodized Cheese Salt. Will last indefinitely if stored properly.

#33038 *Ship. Wt. 1 lb.* **$3.99**

VEGETABLE RENNET TABLETS, STRIP OF 10
These tablets contain no animal products, are gluten free and Non-GMO. Each tablet is scored into 4 segments for ease of use. Ingredients: Microbial coagulant (Mucur Pussillus and/or Mucur Miehei), Megnesium Stearate, Microcrystaline Cellulose. ½ tablet will set 2 gallons of milk in approximately 45 minutes at 86-95°F. Ten tablets will set approximately 40 gallons of milk. Directions: Crush desired portion of tablet and dissolve in ¼ c. cool, non-chlorinated water. Add to milk when specified in recipe. Stir to distribute thoroughly. NEVER keep part of rennet solution for later use. When using store bought milk you may need to add a little more rennet. Store rennet tablets in the freezer. They will last at least 3 years if stored properly.
#33024 *Ship. Wt. 1 lb.* **$6.99**

LIQUID VEGETABLE RENNET, 2 OZ.
This is a Double Strength rennet that contains no animals products. Non-GMO and Gluten Free. Ingredients: Enzyme produced by pure fermentation of Mucor Meihei in salt brine, less than 5% propylene glycol, less than 2% sodium propionate. ¼ tsp will set 2 gallons of milk in 45 minutes. Store rennet in refrigerator. Will keep 6 months if stored properly.
#33039 *Ship. Wt. 1 lb.* **$6.99**

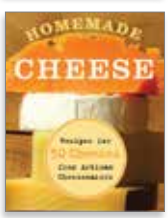
LIQUID ANIMAL RENNET
This is the highest quality form of rennet available on the U.S. market today and is NON-GMO. Each 2 oz. bottle contains 12 teaspoons which is enough to set 48 gallons of milk. The amount to use will vary on the condition of your milk, season and type of cheese you are making.
#33033 *Ship. Wt. 1 lb.* **$11.99**

CHEESE CLOTH (2 SQ. YDS)
Two Square Yards of 100% Cotton Cheese Cloth. Use for draining curds, lining molds and bandaging finished cheeses. A must-have piece of material in any cheese making operation. This cloth can also be used for straining, steaming, cleaning and polishing in the cheese-making process.
#33032 *Ship. Wt. 1 lb.* **$9.99**

BUTTER MUSLIN, 2 SQ. YDS.
Butter Muslin is for use with soft cheese. Contains 2 yards of 100% cotton, 90 thread per inch, reusable Butter Muslin. Used for the draining of soft cheeses. Before first use, machine wash with an unscented detergent. To clean; rinse first in cold water after use to remove all cheese particles, then machine wash with an unscented detergent. May be boiled to sterilize.
#33029 *Ship. Wt. 1 lb.* **$5.99**

THE JOY OF CHEESEMAKING

Basic overview of cheese manufacturing and aging, from the raw ingredients to the final product. Gorgeous photographs and a glossary, this comprehensive guide will allow the reader to learn all about cheese.
#71411 *Ship. Wt. 2 lbs.* **$14.95**

HOMEMADE CHEESE


Learn how to easily craft your own cheddar, feta, chèvre, mozzarella, and 50 more cheeses. Included are profiles of 20 artisan cheesemakers—from Cypress Grove to Vermont and more.
#71410 *Ship. Wt. 3 lbs.* **$19.99**

SERVE IT IN STYLE

CONCAVO CHEESE BOARD
Compact and sleek. It measures 13 ½" x 8" x 2" and has a dark bamboo cutting surface and pull-out tools drawer with zebra wood panels/tray handles on either side. The surface of the board is slightly sunken in the center, giving it form and function. It includes three cheese tools, three porcelain cheese markers, and a wet erase pen.
#33410 *Ship. Wt. 6 lbs.* **$49.99**

CIRCO SWIVEL BOARD
This 10 ⅕" (diameter) x 1 ⅗" circular chopping board is made of eco-friendly rubberwood, a hardwood known for its rich grain and durability. The board swivels open to reveal four stainless steel cheese tools with rubberwood handles. The board features a recessed moat along the board's edge to catch cheese brine or juice from cut fruit. Makes a thoughtful gift for any cheese connoisseur!
#33411 *Ship. Wt. 5 lbs.* **$29.99**

PASTA/BREAD MAKING

(A) ELECTRIC PASTA ROLLER

The electric pasta machine rolls out spaghetti, fettuccini and flat noodles without any cranking of a handle. Heavy construction will bring years of durable usage. UL Listed.

Features:

- Heavy duty metal housing • Built in safety switch
- Adjustable speed control • 5 ¾" wide rollers
- 9 thickness settings, ⅛" to paper thin
- Adjustable wheel pasta cutter and cleaning brush.

#32330 *Ship. Wt. 18 lbs.* **$155.99**

(B) PASTA MACHINE

Pasta machine kneads the dough and shapes the pasta with ease. With optional 2-speed electric motor you can create more pasta in less time with less effort. This machine features a double cutting head that makes fettucini & spaghetti.

#32312 *Ship. Wt. 9 lbs.* **$49.99**

ATTACHMENTS FOR PASTA MACHINE

Attaching to the pasta machine to produce pasta of your choice. Add your favorite filling! Easy to clean-wipe with damp cloth.

#32313 SPAGHETTI ATTACHMENT *Ship. Wt. 2 lbs.* **$17.99**

#32318 RAVIOLI ATTACHMENT *Ship. Wt. 3 lbs.* **$17.99**

#32316 LASAGNA ATTACHMENT *Ship. Wt. 2 lbs.* **$17.99**

(C) MARCATO PASTA DRYER

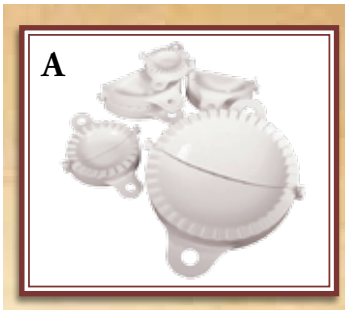
The rods spin open and closed with a twist of the top holder and the legs are easily collapsible, making this unit space conscious.

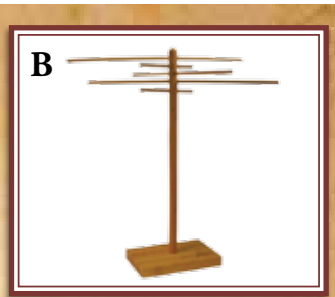
#32311 *Ship. Wt. 2 lbs.* **$49.99**

PASTA MAKING KIT

Purchase the Pasta Making Kit, receive all the essentials to make delicious ravioli and **SAVE $15.00**

#32312	**PASTA MACHINE**	**$49.99**
#32317	**ELECTRIC MOTOR**	**$59.99**
#32318	**RAVIOLI ATTACHMENT**	**$17.99**
BOUGHT INDIVIDUALLY THIS KIT COST		~~$127.97~~
#32319	*Ship. Wt. 21 lbs.*	**$112.97**





(A) PIEROGI/RAVIOLI MAKING KIT

Make homemade ravioli, pies, pierogi, dumplings, turnovers, calzones and more. **Includes:** 5 Ravioli Makers: 2 ½", 3 ¼", 4", 4 ¾" and 7". Top-Rack dishwasher safe.

#36119 *Ship. Wt. 1 lb.* **$8.99**

(B) BAMBOO PASTA DRYING RACK

Made of 100% bamboo. Naturally anti-microbial. Folds flat after use for compact storage. Stands 16" tall, with 10 arms to hold large quantities of pasta.

#36120 *Ship. Wt. 2 lbs.* **$16.99**

CHERRY STONER JR.

The same quality construction as all TSM manufactured products in a redesigned, cost and space saving model. The Cherry Stoner Jr. pits 5 cherries in a single pull of the handle, discarding them in a separate area while the pitted cherries drop into a container below. Solid Stainless Steel construction, quality engineering and precision machining make this unit easy to use and clean. The entire Cherry Pitter is built right here in our Buffalo, NY machine shop where our experienced welders, fabricators and machinists take the time to make each unit to the highest quality standards.

Dimensions: 10 ⅝" L x 11" W x 8 ⅞" H
#32115 *Ship. Wt. 6 lbs.* ~~**$219.99**~~ **$199.99**

Pits 5 cherries in a single pull of the handle

Pitted cherries drop into our Cherry Stoner Jr. container

MADE BY TSM

CHERRY PITTER

Pits cherries in seconds and is perfect for preparing cherries for baking, canning, freezing and dehydrating. The steel plunger punches stones out cleanly leaving fruit intact. Easy to dismantle for rinse-out cleaning.

Dimensions: 5 ¾" L x 4 ½" W x 6" H
#32183 *Ship Wt. 2 lbs.* **$29.99**

PLUM PITTER

Designed to pits 5 plums (in sequence to prevent physical exertion) with a single push and pull of the handle. The simple motion instantly discards the pits to a waste tray (included) and the pitted plums into a collection tray (not included). The TSM Plum Pitter is constructed from 304 Series Stainless Steel to ensure food-safety, product durability and longevity.

Dimensions: 12" L x 10 ¼" W x 10 ½" H
#32196 *Dimensional Wt. 65 lbs.* **$274.99**

MADE BY TSM

TOMATO STRAINERS

• PERFECT FOR • SAUCES & PUREES

(A) #3 ELECTRIC TOMATO STRAINER

Designed for the preparation of tomato sauce, fruit and vegetable purees. Perfect for any home or light commercial food processing.

- Heavy duty electric induction motor
- Cast iron body with food grade epoxy coating
- Food grade acetal resin auger designed for strength & low wear
- Permanently lubricated metal gears; No oil replacement needed, suitable for occasional food contact
- 115V/60Hz and UL/CSA Listed
- Power: 400W Produces: Up to 310 lbs./hour

Dimensions: 19 ¾" L x 9" W x 12 ⅝" H

#32197 *Ship. Wt. 21 lbs.* **$326.99**

(B) #3 TOMATO STRAINER

This #3 size hand operated tomato strainer is designed for the preparation of tomato sauces and jams.

- Large stainless steel hopper, sauce collector, and filter cone.
- Cast iron body with food grade epoxy coating
- Food grade plastic auger.

Dimensions: 11 ¾" L x 8 ⅝" W x 12 ⅝" H

#32158 *Ship. Wt. 7 lbs.* ~~**$99.99**~~ **$89.99**

SQUEEZO TOMATO STRAINERS

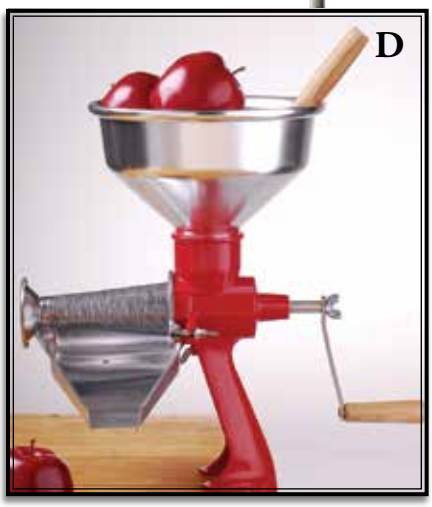
MADE IN USA

- Stainless Steel Tomato/Apple Screen
- Stainless Steel Drive Shaft & Spring
- Sturdy Wooden Plunger • Recipe Book
- Clamps to table or counter easily

(C) #35121 SILVER-VEIN *Ship. Wt. 7 lbs.* **$199.99**

(D) #35122 RED *Ship. Wt. 7 lbs.* **$215.99**

(E) #35123 BLACK *Ship. Wt. 7 lbs.* **$215.99**



DELUXE ELECTRIC TOMATO STRAINER

Make fresh, preservative-free sauces, soups, jams, baby foods, pie fillings, juices & much more.

- Powerful 200 Watt motor.
- Quickly separate skin and seeds from the juice and pulp.
- Includes three stainless steel straining screens for processing different consistencies: Standard Tomato/Berry, Pumpkin and Salsa Plastic drain chute and hopper are dishwasher safe.
- Large hopper for loading large quantities of produce.
- Forward and reverse operation.
- Compact design for convenient storage.

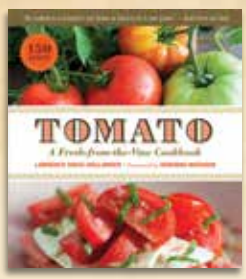
#32090 *Ship. Wt. 14 lbs.* **$169.99**

5.5 QT STAINLESS STEEL COLANDER

Silicone coated side handles to avoid steam burns while straining hot foods. Silicone coated feet elevate strainer to keep away from sink or counter surfaces. Dishwasher safe

#35207 *Ship. Wt. 3 lbs.* **$21.99**

TOMATO: A FRESH-FROM-THE VINE COOKBOOK



Discover new ways to enjoy tomatos with this delicious collection of 150 tempting recipes for appetizers, preserves, soups, salads, entrees, and even desserts. Includes eight pages of mouthwatering full-color photography by Sabra Krock.

#71804 *Ship. Wt. 2 lbs.* **$16.95**

FOOD STRAINER

Make homemade sauces and purees, baby food, jams or pie fillings from virtually any fruit or vegetable. Separate the skin and seeds to save time when canning. Comes standard with the tomato/apple stainless steel screen and extra large capacity hopper.

#32161 *Ship. Wt. 10 lbs.* **$59.99**

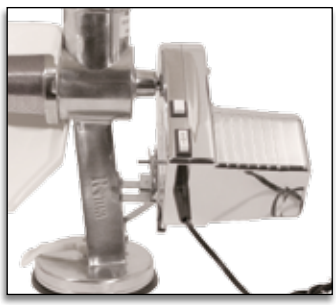
OPTIONAL SCREENS

Ship Wt. 1 lb.

#32162 . . . . . BERRY SCREEN **$12.99**
#32163 . . . . . PUMPKIN SCREEN. **$12.99**
#32164 . . . . . GRAPE SPIRAL. **$12.99**
#32166 . . . . . SALSA SCREEN **$14.99**

SET OF 4 SCREENS

#32167 *Ship Wt. 3 lbs.* **$39.99**



ELECTRIC MOTOR FOR FOOD STRAINER & PASTA MACHINE

This powerful two speed electric motor will make quick work of the biggest job. Connects easily to both Food Strainer (#32161) and Pasta Machine (#32312).

#32317 *Ship. Wt. 9 lbs.* **$59.99**

PRESSURE CANNER/COOKER

Precision machined "metal to metal" sealing system. Positive action clamping locks align the cover to the base, forming a steam tight seal. Since the seal does not use gaskets, the cover can be easily opened and closed. Features a readable pressure gauge for accurate pressure control and an easy to read, 8 ½" x 11" instruction and recipe book. Made of heavy cast aluminum.

10 ½ QT. PRESSURE CANNER/COOKER

- Mason jar capacity: 7 pints, 4 quarts
- Height: 11 ¾"
- Inside diameter: 10 ¼"

#32104 *Ship. Wt. 16 lbs.* **$245.99**

30 QT. PRESSURE CANNER/COOKER

- Pressure regulator weight
- Automatic overpressure release
- Mason jar capacity: 19 pints, 14 quarts
- Height: 19"
- Inside diameter: 12 ¼"

#32173 *Ship. Wt. 30 lbs.* **$359.99**

41 ½ QT. PRESSURE CANNER/COOKER

- Mason jar capacity: 31 pints, 20 quarts
- Height: 19"
- Inside diameter: 15 ½"

#32105 *Ship. Wt. 39 lbs.* **$509.99**

STRAINER & PESTLE SET

Great for sauces, purees, soups, jams, jellies, mashed potatoes and baby foods.

- Perforated 2mm fine mesh stainless steel Strainer prevents pulp and skins from slipping through
- Approx. 2 quart (1.9L) capacity
- Solid Wood Pestle
- Easy to clean, dishwasher safe

#32117 *Ship. Wt. 5 lbs.* **$39.99**

23 QT. PRESSURE CANNER/COOKER

Preserve meats, vegetables, and fruits with confidence. Pressure canning is the only canning method recommended safe for low acid foods by the U.S.D.A. Easy to read dial gauge for accurate pressure control. Air vent/cover lock allows pressure to build only when the cover is closed properly and prevents the cover from opening until pressure is safely reduced. Made of extra strong, warp-resistant aluminum. Includes cooking/canning rack and instruction/recipe book.

- Mason jar capacity: 24 half pints, 7 quarts
- Inside height: 11 ½"
- Inside diameter: 12 ¼"

#32172 *Ship. Wt. 23 lbs.* **$119.99**

STEAMER JUICER
Simply place the fruits you wish to extract juice from on the top container, fill the bottom with water. Steam rises to the fruit container and draws out the natural juices which are collected in the middle section. Stainless Steel construction. Heat/Impact Resistent Glass Lid. Dishwasher Safe. **Dimensions:** 10" Dia. x 13 ½" H
#32107 *Ship. Wt. 10 lbs.* **$99.99**

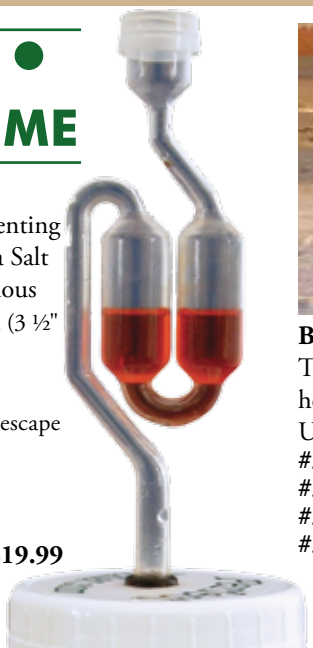
CUISINART CPC-600 ELECTRIC PRESSURE COOKER
Features variable pressure and temperature settings, plus browning, simmering and sauté functions for perfect roasts, stews, vegetables, cheesecake or custard. Features: 6 qt. capacity, fingerprint-proof brushed stainless steel housing. **Dimensions:** 12 ¼" x 12 ¼" x 13 ¼"
#32403 *Ship Wt. 14 lbs.* **$119.99**

BLUE RIBBON PRESERVES
A helpful volume that explains how to make jams, jellies, marmalades, preserves, conserves, butters, curds, fruit, vegetables, juices, sauces, pickles, vinegars, and specialty preserves.
#71621 *Ship. Wt. 2 lbs.* **$18.95**

PRESERVING FOOD AT HOME
No need for a lot of time or experience to preserve garden fresh fruits and vegetables. Simple step by step instructions give you the confidence and know-how to freeze, dry, can, root cellar, and brine.
#71603 *Ship. Wt. 2 lbs.* **$14.95**

HOME CANNING KIT
This 5 Piece set includes a Magnetic Lid Lifter, Jar Lifter, Jar Wrench, Canning Funnel & the 10" vinyl coated Kitchen Tongs.
#32180 *Ship. Wt. 2 lbs.* **$12.99**

• FOR PERFECT • PICKLES EVERY TIME



PERFECT PICKLER
Comes with: a specially designed lid, fermenting lock, brine-overflow cup, gasket, Celtic Sea Salt and instructions manual loaded with delicious recipes and tips! Attaches to any large-mouth (3 ½" diameter) canning jar.

- No pickle culture required. The unique Fermentation Lock makes it so gases can escape while preventing oxygen from entering.
- Gasket Ring seals the jar and aids in pressurizing the perfect pickler.

#31051 *Ship. Wt. 2 lbs.* **$19.99**

BALL WIDE MOUTH GLASS PRESERVING JARS
These famous glass jars and closures go beyond fresh preserving to help you with serving, creative décor and gift giving. Made in the U.S. for more than 125 years.

#31054	**Ball® 1 Qt. Jar (32 oz.)**	*Ship. Wt. 2 lbs.*	**$2.99**
#31055	**Ball® 1 Qt. (Case of 12)**	*Ship. Wt. 13 lbs.*	**$22.99**
#31052	**Ball® 2 Qt. Jar (64 oz.)**	*Ship. Wt. 3 lbs.*	**$4.99**
#31053	**Ball® 2 Qt. (Case of 6)**	*Ship. Wt. 12 lbs.*	**$19.99**

BURGERS & FRIES

HEAVY DUTY FRENCH FRY CUTTER

Simply put a potato in the press, push down the handle and you have perfectly cut fries ready to be cooked. Will cut up to 50 lbs. of potatoes per hour. Comes with ⅜" cutting blade and pusher. Removable suction cup feet for added support.

#32147 *Ship. Wt. 13 lbs.* **$89.99**

HEAVY DUTY FRENCH FRY CUTTER ACCESSORIES

¼" FRENCH FRY CUTTING PLATE & PUSHER

#32148 *Ship. Wt. 1 lb.* **$24.99**

½" FRENCH FRY CUTTING PLATE & PUSHER

#32149 *Ship. Wt. 1 lb.* **$24.99**

⅜" FRENCH FRY CUTTING PLATE

#32152 *Ship. Wt. 1 lb.* **$24.99**

JUMBO POTATO & VEGETABLE CUTTER

Plastic and stainless steel. Jumbo size cuts large and whole potatoes in one motion. Features ⅜" & ¼" blade for thick or thin slices and a strong suction cup base to prevent slipping.

#32139 *Ship. Wt. 5 lbs.* **$25.99**

(A) MR. TENDERIZER

The pyramid-shaped prods penetrate the meat's surface, breaking up fats and allowing spices or marinades to be deeply driven in.

#31269 *Ship. Wt. 3 lbs.* **$19.99**

(B) TENDER TOOL SET

A back and forth rolling motion tenderizes meat fast. The Tender Tool set comes equipped with a 7 ¾" x 11 ¾" board, large and small burger presses and a breakfast link press.

#31272 *Ship. Wt. 2 lbs.* **$19.99**

(C) SUPERTENDERMATIC MEAT TENDERIZER

The 48 blades break down connective tissue in the meat that causes toughness giving you tender meat ready for marinating.

#31270 *Ship. Wt. 2 lbs.* **$39.99**

(D) STAINLESS STEEL HAMBURGER CUTTER

No sharp edges or welds, excellent quality made to last a lifetime. Made from ⅛" ga thick Stainless Steel. Makes patties with 4 ¼" diameters and up to ¾" thick.

#81344 *Ship Wt. 4 lbs.* **$9.99**

THE UNIVERSAL PATTY ATTACHMENT

Comes with 5 adapter funnels that can be attached to most #8 to #32 meat grinders. Grind meat and form patties at the same time. Makes up to 20 perfectly formed patties per minute. Forms 4" diameter patties at ⅓ lb. each. Funnel Sizes: 2 ⅛", 2 ⅝", 2 ⅞", 3 ⅝". ***For Sausage Maker Stuffers Only use #55021 for 5 lb. stuffer and #51530 attachment ring for 15, 20, 25, & 30 lb. Stuffers.***

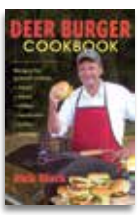
#81347 *Ship. Wt. 5 lbs.* **$59.99**

PATTY ATTACHMENT LOCK RING

Easily connect the Universal Patty Attachment to your Sausage Stuffer with the Locking Ring featured below.

#55021 Attachment for 5 lb. Stuffer *Ship. Wt. 1 lb.* **$12.99**

#51530 Attachment for 15-30 lbs. Stuffer *Ship. Wt. 1 lb.* **$7.99**



DEER BURGER COOKBOOK

This answers the question every hunter has asked: What do I do with all this deer burger? Features over 100 pages of helpful tips, recipes for soups, stews, chilies, casseroles, jerkies and sausage.

#71544 *Ship Wt. 1 lb.* **$14.95**

(A) PORTABLE X-GRILL
Why be confined to your backyard? With the X-Grill, you can take the BBQ wherever you want to go! The X-Grill is the folding portable charcoal BBQ grill with a slim line design. The X-Grill includes 1 electro-plated iron barbecue grill, 1 chrome-plated tri-fold cooking grate (18 ½" x 11") and 1 charcoal grate (all stored conveniently inside the folded grill), and 1 durable carrying tote.
#44101 *Ship. Wt. 11 lbs.* **$49.99**

(B) PORTABLE V-GRILL
Take the BBQ wherever you go! Compact and easy to assemble, the V-Grill provides a grilling surface of 115.6 sq. in. The charcoal grate is conveniently secured to the folded grill, just swivel it into position, place the cooking grate, and you're ready to grill! The V-Grill also comes with a durable carrying tote.
#44102 *Ship. Wt. 5 lbs.* **$29.99**

(C) DIGITAL BARBECUE FORK THERMOMETER
The fork tines measure and display the internal meat temperature so you always cook to perfection. Large digital display in Fahrenheit or Celsius. Heat resistant construction and sure-grip handle.
#49734 *Ship. Wt. 1 lb.* **$14.99**

(D) "RAPID READ" THERMOMETER
Check readiness of food in seconds! Rapid read thermometer is perfect to use while barbecuing. Simply remove from case and place small probe in food to get an instant read on readiness! No more slicing into meats before they are ready. 5" probe & 11" total length.
#49731 *Ship. Wt. 1 lb.* **$13.99**

PICNIC BASKET
Perfect for any romantic getaway, or friendly picnic. Made of willow with a soft insulated cover, it features an integrated hardwood tabletop, providing a level surface for resting wine glasses and food items. Includes: 2 hand-blown wine glasses, 2 cotton napkins, 6-in hardwood cutting board, a stainless steel cheese knife with wooden handle, and a stainless steel, waiter-style corkscrew.
#44111 *Ship. Wt. 8 lbs.* **$99.99**

HOMEBREW BEER BOOK
How to brew, ferment and enjoy world-class beers at home. Using Hummel's easy-to-follow instructions a novice homebrewer can design recipes and make beers to suit any taste or craving.
#71572 *Ship Wt. 1 lb.* **$24.95**

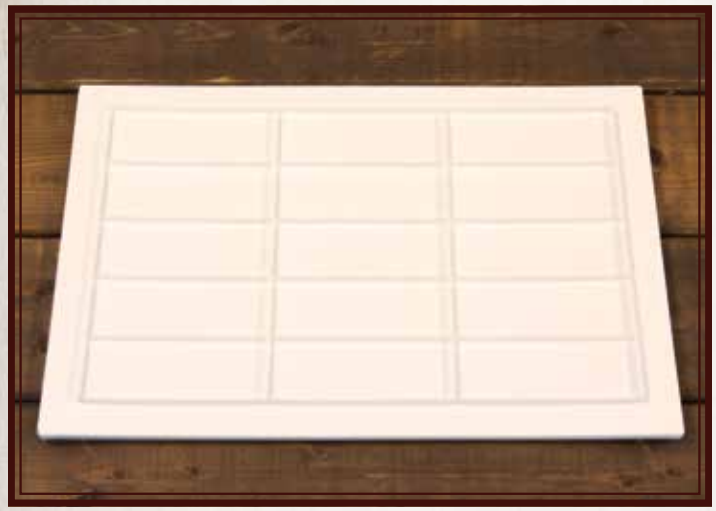
CLOTH APRONS
#31223 (A) - Fishing Apron *Ship. Wt. 1 lb.* **$17.95**
#31219 (B) - Sausage Maker Apron *Ship. Wt. 1 lb.* **$16.99**

VINYL APRON
An easy to clean alternative to cotton, twill and duck aprons.
Dimensions: 31" x 37 ¾"
#31221 *Ship. Wt. 1 lb.* **$10.99**

COTTON/POLYESTER APRON
Made of 50/50 cotton polyester.
Dimensions: 28" W, 33" L with 36" nylon ties.
#31220 *Ship. Wt. 1 lb.* **$14.99**

JERKY SUPPLIES

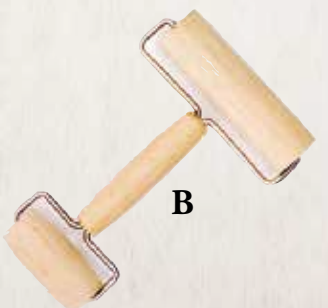
Making homemade jerky is an excellent way to preserve meats and also concentrate the high amounts of protein into a snack sized, tasty treat.



WIND RIVER JERKY MOLD

This jerky mold is proudly designed, patented and made entirely in the USA. The ingenious design turns ground beef, venison, elk, turkey, goose or any other meat into perfectly-sized, uniform thickness jerky bars for everyone to enjoy. Very easy to use, saves time and money. All you need is some plastic wrap and a rolling pin. To see the process from beginning to end, check out the simple instructions manual online. This jerky mold has been thoroughly enjoyed by our staff! Makes 2" wide, 5" long and ¼" thick Jerky Bars. **Product Dimensions:** 12" W x 15" L x ½" H

#32039 *Ship. Wt. 2 lbs.* **$19.99**



ROLLING PIN

Dimensions: 12 ½" L x 2 ¾" Dia.

(A) #61151 *Ship. Wt. 3 lbs.* **$13.99**

WOOD PASTRY/PIZZA ROLLER

(B) #32034 *Ship. Wt. 1 lb.* **$5.99**

CUTTING JERKY BOARD & KNIFE

Easily slice your favorite cut of meat for making jerky from strips of whole meat. The stainless steel cutting board is preset to cut approximately ¼" thick slices for optimum drying. Both the cutting board and knife are dishwaser safe for easy clean up.

Dimensions: 14" L x 4 ¾" W x ½" D

#32025 *Ship. Wt. 2 lbs.* **$39.99**

10" SLICER KNIFE

#81435 *Ship. Wt. 1 lb.* **$7.99**

JERKY GUN

Aluminum tube with a plastic coated steel handle. Comes with four stainless steel attachments, jerky funnel & stomper, and a cleaning brush set. Length of entire unit: 19 ½" Chamber size: 14 ¼"

#32085 *Ship. Wt. 4 lbs.* **$49.99**

JERKY GUN JR.

Same as above however this unit has a Plastic Tube, Length of entire unit: 14" Chamber size: 8 ½"

#32086 *Ship. Wt. 4 lbs.* **$35.99**

JERKY ATTACHMENT

• Stainless Steel Nozzle • (2) 2 ft. Stainless Steel Strips, & Attachment. • 1" x ¼" Thick Jerky Opening

#55020 **5 lb. Stuffer** *Ship. Wt. 5 lbs.* **$39.99**

#51515 **15, 20, 25, 30 lb.** *Ship. Wt. 7 lbs.* **$39.99**

JERKY NOZZLES

Jerky opening is 5/16" W x 1 ¾" L

#55022 **5 lb. Stuffer** *Ship. Wt. 1 lb.* **$14.99**

#51531 **15, 20, 25 & 30 lb.** *Ship. Wt. 1 lb.* **$14.99**

ANGUS BEEF JERKY

We have chosen the Top 3 Favorite customer and staff picks of our Jerky Seasoning and had a professional, local jerky maker dehydrate those blends using Certified ANGUS Beef. Made in small batches to ensure product freshness, come and enjoy the Best Jerky out there! Net Wt. 3 oz.

#75350 Original *Ship. Wt. 1 lb.* **$6.99**
#75352 Colorado *Ship. Wt. 1 lb.* **$6.99**
#75354 Teriyaki *Ship. Wt. 1 lb.* **$6.99**

UNCLE ABE'S

Our most popular Jerky Seasoning. We have created a uniquely delicious taste that doesn't overpower your meat's natural flavor. Contains: Soy, Wheat and Gluten.

#81000 *Makes 32 lbs.* **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$9.99**
#81025 *Makes 160 lbs.* **Net Wt. 5 lbs.** *Ship. Wt. 7 lbs.* **$25.99**

BAR-B-QUE

Lip-smacking BBQ flavor that makes any jerky taste phenomenal. Mixed with the perfect amount of sweetness, garlicky goodness and smoky flavor. Contains MSG.

#81003 *Makes 20 lbs.* **Net Wt. 1 lb. 4 oz.** *Ship. Wt. 2 lbs.* **$7.99**
#81028 *Makes 80 lbs.* **Net Wt. 5 lbs.** *Ship. Wt. 7 lbs.* **$19.99**

CAJUN PEPPER

This Creole country mix has a delicious amount of garlic and onion in the 'just-right' proportions. Cure included packaged separately.

#81002 *Makes 20 lbs.* **Net Wt. 1 lb. 4 oz.** *Ship. Wt. 2 lbs.* **$8.99**
#81031 *Makes 80 lbs.* **Net Wt. 5 lbs.** *Ship. Wt. 7 lbs.* **$22.99**

COLORADO BEEF

Not too much pepper and just enough garlic make this a winning concoction. Sure to put a smile on even the 'seasoned' jerky enthusiast. A TSM must try! Contains MSG.

#81040 *Makes 25 lbs.* **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$7.99**

HONEY

For anyone that loves honey-glazed ham, chicken or simply has a sweet-tooth; this one's for you! A delicious honey jerky seasoning has natural smoked flavor to complement a great product. Contains Soybean Oil.

#81050 *Makes 25 lbs.* **Net Wt. 1 lb. 14 oz.** *Ship. Wt. 2 lbs.* **$11.99**

MESQUITE

A great, slightly sweet and fully enjoyable seasoning. Contains: Soy, Wheat and Gluten.

#81006 *Makes 20 lbs.* **Net Wt. 1 lb. 4 oz.** *Ship. Wt. 2 lbs.* **$9.99**
#81030 *Makes 80 lbs.* **Net Wt. 5 lbs.** *Ship. Wt. 7 lbs.* **$25.99**

UNCLE ABE'S, HOT

Contains: Soy, Wheat and Gluten.

#81001 *Makes 32 lbs.* **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$10.99**
#81027 *Makes 160 lbs.* **Net Wt. 5 lbs.** *Ship. Wt. 7 lbs.* **$27.99**

SMOKIN' JERKY

Give your jerky that perfect touch of smokiness. Make smoke flavored jerky without adding more ingredients or using a smokehouse, excellent if making jerky in home oven!

#81009 *Makes 20 lbs.* **Net Wt. 1 lb. 12 oz.** *Ship. Wt. 3 lbs.* **$11.99**

TERIYAKI

The distinctly sweet and tangy combo is still a popular BBQ sauce. Contains: Soy, Wheat, Gluten, and MSG.

#81004 *Makes 20 lbs.* **Net Wt. 1 lb. 4 oz.** *Ship. Wt. 2 lbs.* **$12.99**
#81029 *Makes 80 lbs.* **Net Wt. 5 lbs.** *Ship. Wt. 7 lbs.* **$35.99**

TEX-MEX

Our Tex-Mex blend is slightly spicy but, doesn't send you running for water like other Tex-Mex seasonings. Contains MSG.

#81060 *Makes 25 lbs.* **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$10.99**

TOMATO BASIL

Most say it tastes like pizza. Fun to make and fun to eat, this seasoning will make a real splash for any occasion.

#81070 *Makes 25 lbs.* **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$11.99**

25 LB. JERKY ASSORTMENT KIT

Contains MSG. The perfect choice for anyone making jerky for the first time or for an experienced jerky maker who likes variety, our 25 lb. Kit gives you 5 lbs. of each of our favorite Jerky flavors. Also includes enough InstaCure™ #1 to prepare 25 lbs. of jerky.

Kit contains:

- Uncle Abe's Jerky seasoning • Cajun Jerky seasoning
- Bar-B-Que Jerky seasoning (MSG)
- Mesquite Jerky seasoning • Teriyaki Jerky seasoning (MSG)

#81008 *Ship. Wt. 1 lb. 9 oz.* **$17.99**

A FEW WORDS ABOUT CURES:

The primary and most important reason meat is cured is to prevent food poisoning. Any meat or sausage that will be cooked or smoked at low temperatures Must Be Cured. The following conditions will trigger food poisoning: lack of oxygen, moisture and temperatures in range of 40-140°F. When smoking meats, the heat and smoke eliminate the oxygen, the meat has moisture and is smoked in the low ranges of 90 to 160°F, which makes ideal conditions for food poisoning.

INSTA CURE™ NO.1

A basic cure for smoked and cooked sausages and meats such as Ham, Poultry, Fish, Bacon, Pates, and Corned Beef. Can be used for dry-curing products when drying time is less than 2 weeks total. Use 1 oz. per 30 lbs. of meat. 1 lb. will process approx. 480 lbs.

#10104.....*Ship. Wt. 1 lb.* – Net Wt. 4 oz..... **$3.99**
#11050.....*Ship. Wt. 1 lb.* – Net Wt. 8 oz..... **$5.99**
#11000..... *Ship. Wt. 2 lbs.* – Net Wt. 1 lb.. ..... **$9.99**
#11200.....*Ship. Wt. 6 lbs.* – Net Wt. 5 lbs..... **$17.99**

INSTA CURE™ NO.2

This formula dissipates over a period of time, making it ideal for dry cured meats and sausages like Pepperoni, Hard Salami, Dried Farmers Sausage, Genoa Salami, Proscutti Hams and Capicola. Use 1 oz. per 30 lbs. of meat. 1 lb. will process approx. 480 lbs.

#10108.....*Ship. Wt. 1 lb.* – Net Wt. 4 oz..... **$3.99**
#11250.....*Ship. Wt. 1 lb.* – Net Wt. 8 oz..... **$5.99**
#11300..... *Ship. Wt. 2 lbs.* – Net Wt. 1 lb.. ..... **$9.99**
#11400.....*Ship. Wt. 6 lbs.* – Net Wt. 5 lbs..... **$17.99**

SOY PROTEIN CONCENTRATE

Used in both smoked and cooked sausages to bind the fat with meat, creating a smoother consistency. This additive cuts shrinkage in the smokehouse by improving moisture retention.

#14100..... *Ship. Wt. 2 lbs.* – Net Wt. 1 lb. 12 oz. **$12.99**
#14200.....*Ship. Wt. 6 lbs.* – Net Wt. 5 lbs..... **$22.99**

POWDERED DEXTROSE

A sweetener used in processing semi-dry and dry-cured sausages. Dextrose forces itself into the cells of meat, helping in fermentation. Provides a tangy flavor with only 70% of the sweetness of regular sugar! Use 1 lb. 8 oz. for 200 lbs. of meat.

#15100..... *Ship. Wt. 2 lbs.* – Net Wt. 1 lb. 8 oz..... **$7.99**
#15200.....*Ship. Wt. 6 lbs.* – Net Wt. 5 lbs..... **$12.99**

CORN SYRUP SOLIDS

Helps hold the cured color of semi-dry and dry-cured sausages longer. Corn syrup solids help bind the meat together, adds flavor and helps support the fermentation process. Amount of corn syrup required varies by recipe. 1.5 lbs. will process approximately 320 lbs.

#15400.....*Ship. Wt. 2 lbs.* – Net Wt. 1 lb. 8 oz..... **$7.99**
#15500.....*Ship. Wt. 6 lbs.* – Net Wt. 5 lbs. **$12.99**

SEA SALT

Sea salts also contain minute levels of nitrates, which have historically cured meats, a fortunate benefit to early sausage makers. Often used for it's unique texture and because it contains minerals normally removed during processing.

#12098..... *Ship. Wt. 11 lbs.* – Net Wt. 10 lbs..... **$17.99**

FERMENTO™

Used in semi-dry cured products like Venison Summer Sausage, Cervelat and Goteburg to give your summer sausage its traditional tangy flavor. Fermento is dairy based, meant to eliminate the long curing time for fermentation. Stuff and smoke your sausage right away. Use 1 oz. per 2 lbs. of meat. Do not exceed 6 lbs. Fermento per 100 lbs. of meat.

#14500..... *Ship. Wt. 2 lbs.* – Net Wt. 1 lb. 8 oz..... **$14.99**
#14600.....*Ship. Wt. 6 lbs.* – Net Wt. 5 lbs..... **$35.99**

NON-FAT DRY MILK

A special milk with the consistency of corn starch-a very fine powder. Often used in place of soy protein as a binder. Use 1 lb. 8 oz. to 50 lbs. of sausage.

#16100.....*Ship. Wt. 2 lbs.* – Net Wt.1 lb.8 oz..... **$12.99**
#16200.....*Ship. Wt. 6 lbs.* – Net Wt. 5 lbs..... **$29.99**

FAT REPLACER

Fat Reducer-CHOLESTEROL FIGHTER actually simulates fat's creamy texture! USDA approved. Can be used in hamburgers, meat loaf, breakfast sausage, chorizo, Italian sausage, all types of fresh venison sausage, smoked sausages and salamis. 1 lb. for 125 lbs. of meat. Use 8 oz. for 60 lbs.

#17500..... *Ship. Wt. 1 lb.* – Net Wt. 8 oz..... **$9.99**
#17600.....*Ship. Wt. 2 lbs.* – Net Wt. 1 lb..... **$15.99**

PURIFIED SALT

Perfect for making quality sausages, dry-cured and semi-dry cured meats. Comes in a 2 Gal. or 5 Gal. food grade plastic bucket.

#12099..... *Ship. Wt. 12 lbs.* – Net Wt. 10 lbs..... **$12.99**
#12100..... *Ship. Wt. 22 lbs.* – Net Wt. 20 lbs..... **$19.99**
#12200.....*Ship. Wt. 43 lbs.* – Net Wt. 40 lbs..... **$29.99**

NATURAL HICKORY LIQUID SMOKE

Liquid smoke is a natural product and not synthetic in nature. Wet hickory wood is burned and the concentrated moisture is bottled, allowing you to smoke turkey, fish and poultry in your kitchen oven. Easy, quick and convenient! Simply mix the ingredients from our kits with cold water, soak your meat and then cook it in your oven as usual. Use sparingly—only one teaspoon is recommended for every 5 lbs. of meat.

#18500.....*Ship. Wt. 1 lb.* – Net Wt. 4 oz..... **$5.99**
#18400..... *Ship. Wt. 2 lbs.* – Net Wt. 1 lb. 2 oz..... **$11.99**
#18300.....*Ship. Wt. 3 lbs.* – Net Wt. 2 lbs. 4 oz. **$15.99**

visit us online at www.sausagemaker.com for helpful resources and tutorials

You can't effectively cure sausage, coppa, briskets or ham without the cure! We have been offering pink salt cures for hot and cold smoking, and for dry-curing sausage for over 30 years. Ingredients for other specialty sausage production are also available such as dextrose (for fermenting sausage), fermento (for semi-dry cured sausage), starter cultures (fermenting/drying), and various other ingredients that ensure you make a consistent and safe batch, everytime!

PEEL-EASE
Used extensively for dipping or spraying equipment to prevent meat from sticking to it, especially on smokehouse shelves. Having no taste, it can also be used with stockinette bags so that they peel off the hams or poultry easily. Peel-Ease is also great when using your grill to barbecue or grill chops, steaks, burgers, etc.
#18109.... 1 Gal. .... *Ship. Wt. 10 lbs.* **$49.99**
#18100.... 16 FL oz... *Ship. Wt. 2 lbs.* **$17.99**

GELATIN - A BINDING AGENT
A binding agent for use with head cheese, souse and other lunch meats. Many say that gelatin supplementation helps improve joint function!
#17400..... *Ship. Wt. 2 lbs.* – Net Wt. 1 lb. **$16.99**

MAPLE HAM & BACON CURE
One of our favorite cures! Use 2 lbs. to 25 lbs. of meat. Comes with directions on the package.
#11160..... *Ship. Wt. 3 lbs.* – Net Wt. 2 lbs..... **$7.99**

BROWN SUGAR HAM & BACON CURE
For Ham or Bacon. 2 lbs. will cure 25 lbs. of meat.
#11170..... *Ship. Wt. 3 lbs.* – Net Wt. 2 lbs..... **$7.99**

HONEY HAM & BACON CURE
Use 3 lbs. to 25 lbs. of meat, 10 lbs. to 75 lbs. of meat. Comes with full instructions.
#11110..... *Ship. Wt. 4 lbs.* – Net Wt. 3 lbs. **$11.99**
#11120..... *Ship. Wt. 11 lbs.* – Net Wt. 10 lbs. **$29.99**

CORNED BEEF CURE
Use 5 lbs. to cure 50 lbs. of corned beef. Make pastrami by simply adding Pickling Spice.
#11150..... *Ship. Wt. 6 lbs.* – Net Wt. 5 lbs..... **$12.99**

POTASSIUM SORBATE
Used for inhibiting mold and yeast growth on the surface of sausages during Dry Curing.Potassium Sorbate will consistently inhibit mold growth. Dilute ## oz per liter and spray thoroughly or dip sausages in solution prior to hanging. No effect on flavor of finished product.
#19014..... *Ship. Wt. 1 lb.* – Net Wt. 8 oz **$7.99**

SOY PROTEIN ISOLATE
Used for same water-binding capability as Soy Protein Concentrate (SPC), except it is composed of over 90% protein and can bind hold up to 30% more water than SPC. Adds nutritional value, consistent texture and firmness to sausages.
Use 1 ¼ cups per 10 lbs. ground meat.
#14010..... *Ship. Wt. 2 lb.* – Net Wt. 1 lb..... **$4.99**

BACTOFERM™ F-RM-52
For medium to fast acidification. This culture helps the meat's pH drop to under 5.3 in less than 4 days. Great for medium sized salamis. 1 packet (25g) can be used for 220 lbs. of meat. Product ment for sausage making only.
#19008..... *Ship. Wt. 1 lb.* – Net Wt. 25g..... **$14.99**

BACTOFERM™ T-SPX
For relatively slow acidification. Less acidity and sour flavor but, enhances the aromatic flavor of fermented meats. It's primary function is to assist in moisture removal during the drying phase. Use for products needing at least one month's time for drying. 1 packet (25g) can be used for 440 lbs. of meat.
#19009..... *Ship. Wt. 1 lb.* – Net Wt. 25g **$17.99**

BACTOFERM™ LHP
For relatively fast acidification. If a pronounced sourly flavor is desired, this Culture is for you. This culture causes the meat's pH to drop to under 5.0 in 2 days. Great for thin products like pepperoni. 1 packet (42g) can be used for 500 lbs. of meat.
#19007..... *Ship. Wt. 1 lb.* – Net Wt. 42g. **$22.99**

BACTOFERM™ MOLD-600
The most common problem and question that arises from dry-curing is what to do with the mold that forms on the outside. Is it safe and how can you tell? Well, when this concentrate is diluted and sprayed onto the sausage as it is hang-drying, the guess work is over. The spray is composed of a bacterial culture that's sole purpose is to ensure the beneficial surface mold wins the battle over the pathogenic bacteria. A must have product for anyone interested in Dry Curing sausages the old fashioned way. 25 grams for 10 liters.
#19011..... *Ship. Wt. 1 lb.* – Net Wt. 25g. **$14.99**

BACTOFERM™ F-LC
A patented bioprotective culture of bacterial strains which protect the sausage product from Listeria contamination while being a versatile and effective culture for acidification. Can be used for slow, traditional fermentation when environment is near 80°F and will also rapidly acidify in high fermentation (US) temperatures of near 115°F. 1 packet (25g) used for 220 lbs. of meat.
#19012..... *Ship. Wt. 1 lb.* – Net Wt. 25g **$12.99**

visit us online at www.sausagemaker.com for helpful resources and tutorials

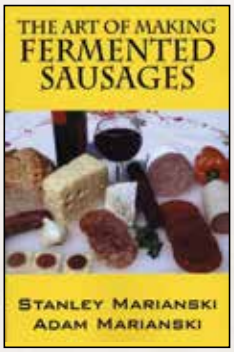
DRY CURING SUPPLIES

TEMPERATURE CONTROLLER
If you are having trouble controlling the temperature of your cooling or heating system for those accuracy demanding projects, this product is what you need. Plug desired appliance into the piggy-back which plugs into a 115V outlet, the controller will turn the appliance ON or OFF when the temperature rises or falls below a setpoint. Less than ±2°F variance in accuracy and -4 to 140°F range. Probe equipped with a 3 ½ Foot cable. Mounting brackets included. Controls up to15 Amps. UL-rated relay may be used with equipment to 1800 Watts. 2 AAA batteries included. NIST Traceable.
#19000 *Ship. Wt. 2 lbs.* **$149.99**

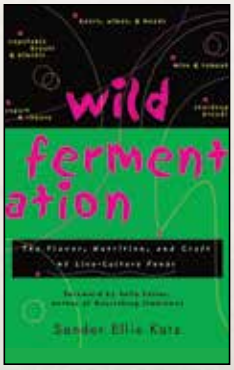
EVA-DRY 1100 PETITE DEHUMIDIFIER
An effective small-capacity, compact, electric dehumidifier. It works in spaces that are up to 1,100 cubic feet. It's effectiveness is measured by gathering approximately 8 oz. of water per day at 86°F and 80% R.H. Excellent for regulating humidity in small spaces with the assistance of a quality humidity controller. Additional Specs include: 9V DC 2.5AMP Power Adapter, minimal power consumption of only 22.5W, a 16 oz. capacity removable water tank and an automatic water level detector switch to indicate tank is full.

Dimensions: 6" L x 4 ½" W x 8 ½" H
#11215 *Ship. Wt. 5 lbs.* **$49.99**

HELPFUL RESOURCES



ART OF MAKING FERMENTED SAUSAGE
Fermenting sausage is a technique that has been around for 1000's years. Growing in popularity everyday, it's also a potentially dangerous method of curing meats if you are not knowledgeable on the subject. That's why it is vitally important for the person interested in pursuing this unique hobby or trade to become familiar with its intricacies.
#71550 *Ship. Wt. 2 lbs.* **$19.95**



WILD FERMENTATION
Bread. Cheese. Wine. Beer. Coffee. Chocolate. Most people consume fermented foods and drinks every day. For thousands of years, humans have enjoyed the distinctive flavors and nutrition resulting from the transformative power of microscopic bacteria and fungi. Takes a whirlwind trip through the wide world of fermentation, giving you basic and delicious recipes-some familiar, others exotic-that are easy to make at home.
#71633 *Ship. Wt. 3 lbs.* **$25.00**

CRANE ULTRASONIC HUMIDIFIER
On low setting it is capable of humidifying for approximately 36 hrs. Easy to refill. Simple ON/OFF and gradually increasing output dial make this appliance very easy to use giving you more control. 0.9 Gallon / 3.4 Liter Tank Capacity (Use Distilled Water). Weight 8 lbs. Maximum Coverage of up to 250 square feet. Maximum Output 2.3 Gallons. per day.
#19010 *Ship. Wt. 7 lbs.* **$49.99**

DIGITAL HYGRO-THERMOMETER
Keep a close eye on the temperature and humidity with this Ex-Tech Big Digit Hygro-Thermometer with Probe. Probe extends 18". Accuracy ±4% Relative Humidity and 2° Fahrenheit. Can be bought with Calibration Kit to make it accurate. Humidity range from 10 to 99 % RH. Temperature Range 14 - 140°F. AAA battery, built-in stand, mounting bracket included.
Dimensions: 4 ⅜" L x 4" W x ¾" D
#19005 *Ship. Wt. 1 lb.* **$59.99**

CALIBRATION KIT
For calibrating your ex-tech digital hygro-thermometer (#19005).
#19006 *Ship. Wt. 1 lb.* **$55.99**

CHARCUTERIE

HELPS YOU CREATE OLD WORLD RECIPES IN THE COMFORT OF YOUR HOME

DRY CURING VAC-BAGS - CHARCUTERIE

Using just a vacuum sealer (not included) and seasoned prime cuts, you can make delicious dry cured charcuterie in your refrigerator! Make bresaola, pancetta, lonzino and capicola safely and with ease. Kit comes with (2) 8" x 18" and (2) 10" x 20" bags, 5 VacMouse Strips (for better seal), Insta Cure™ #2, 0.5 oz Juniper Berries and easy to follow instructions.

#11216 *Ship. Wt. 1 lb.* **$24.99**

DRY CURING VAC-BAGS - SALUMI

Easily make mouth-watering pepperoni, salami, sopressata, chorizo or any other dry cured sausage in the comfort of your home. Simply stuff your mixed ground meat into the UMAi Salumi bags, vacuum seal and refrigerate for recommended amount of time. Kit comes with approximately 20 ft of casing shaped bags.

#11217 *Ship. Wt. 1 lb.* **$24.99**

DRYBAG STEAK RIBEYE/STRIPLOIN

Age your favorite steak cut in the refrigerator and enjoy premium, naturally tenderized, flavor-rich steaks at a fraction of the typical deli price. Includes (3) 12" x 24" bags.

#11218 *Ship. Wt. 1 lb.* **$24.99**

PHYDRION STRIPS

Test strips with 0.2 accuracy and a range from 3.9 to 5.7 or 4.9 to 6.9 depending on recipe. Perfect for testing your dry-curing product. Comes with 15 ft. of test paper and easy-to-read color guide.

#19003 **3.9-5.7 pH range** *Ship. Wt. 1 lb.* **$9.99**
#19004 **4.9-6.9 pH range** *Ship. Wt. 1 lb.* **$9.99**

HYGROMETER

A must if you are going to dry cure meats. It is a simple way to measure humidity in the air. 2 ¾" Diameter. 1% increments. 20 to 100% Relative Humidity

#31280 *Ship. Wt. 1 lb.* **$14.99**

ENCAPSULATED CITRIC ACID

Imparts a tangy/sourly flavor to semi-dry cured sausages. This product is intended only for usage in semi-dry cured products. Used similarly to our Fermento product. 3 oz. makes 25 lbs.

1) Thoroughly mix in seasoning with the Encapsulated Citric Acid.
2) Stuff the sausage, smoke and cook.
3) Internal temp. of sausage must reach over 150° for acid to release.

#14800 *Ship. Wt. 1 lb.* **$9.99**

MILWAUKEE PH METER

Standard portable meters with no frills! Milwaukeeís durable meters for quick and reliable measurements. Milwaukee's Standard meters are manufactured to be easy to use, practical and accurate. Ideal for the classroom, laboratory or for general field use. MW101 performs pH measurements with a 0.01 pH resolution and with manual temperature compensation. The meter is supplied with pH electrode and calibration solutions.

SPECIFICATIONS

- pH Range: 0.00 to 14.00 pH
- pH Resolution: 0.01 pH
- pH Accuracy: ±0.02 pH
- Temperature Compensation manual, 0 to 50°C
- Calibration manual, in 2 points through offset and slope trimmers
- pH Electrode: SE220 (include)
- Environment 0 to 50°C / 32 to 122°F; max RH 95%
- Battery Type: 1 x 9V (included)
- Battery Life: approx. 300 hours of continuous use
- Dimensions: 145 x 80 x 40 mm
- Weight: 220 g (with battery)

#11213 *Ship. Wt. 1 lb.* **$89.99**

MEAT PROBE FOR PH METER

A must-have tool for your Milwaukee pH Meter (#11213), secures to meter with ease. Probe is intended for piercing meats, cheeses and other resistive materials. Highly recommended to use with Storage Solution #11206.

#11214 *Ship. Wt. 1 lb.* **$109.99**

CARRYING CASE

Heavy-duty protective case made specially for Milwaukee brand pH Meters, including the MW101.

#11207 *Ship. Wt. 2 lbs.* **$29.99**

PH 4.01 CALIBRATION SOLUTION

For calibrating your Milwaukee pH Meter to its most accurate possible reading. Proper calibration needs both 4.01 and 7.01 Solutions. Can be used for short term storage Net 7.75 fl. oz.

#11204 *Ship. Wt. 1 lb.* **$9.99**

PH 7.01 CALIBRATION SOLUTION

For calibrating your Milwaukee pH Meter to its most accurate possible reading. Proper calibration needs both 4.01 and 7.01 Solutions. Net 7.75 fl. oz.

#11205 *Ship. Wt. 1 lb.* **$9.99**

STORAGE SOLUTION

Never store meter dry or in water (especially not distilled/deionized) for prolonged periods. Storing for longer than a couple weeks should be done with this formulated solution.

#11206 *Ship. Wt. 1 lb.* **$9.99**

BRINING SUPPLIES

MEAT CURING KIT

This Kit contains all of the equipment needed to cure meat by artery pumping, stitch pumping or brining.

Kit includes:

- Net-All Netting Assortment
- Bacon Hanger (6 Prong)
- Brine Tester
- Baby Dial Thermometer
- Meat Pump,
- 3 Stockinette Hooks
- Honey Ham Bacon Cure
- Maple Ham or Bacon Cure
- Brown Sugar with Cure
- 5 Gal. Brining Bucket
- Insta Cure™ No. 1

Bought Individually It Would Cost You $143.87

#13307 *Ship. Wt. 17 lbs.* **Your Cost: $133.87**

BRINING BUCKETS

13 Quart Stainless Steel Bucket

#31304 *Ship. Wt. 5 lbs.* **$45.99**

5 Gallon Plastic Bucket

#13100 *Ship. Wt. 5 lbs.* **$9.99**

2 Gallon Plastic Bucket

#13200 *Ship. Wt. 3 lbs.* **$8.99**

FOR CERAMIC BRINING POTS VISIT PG.19

HIGH VOLUME MEAT PUMP

Made of sanitary, shock proof plastic. Check-valve prevents air intake for continuous operation. Includes nylon mesh intake filter and spray needle.

#13600 *Ship. Wt. 3 lbs.* **$179.99**

MEAT PUMP

Comes with perforated Needle! This 4oz. chrome plated meat pump comes to you in two sections. The needle features 12 separate holes drilled into it so that the cure can be sprayed into the meat, and unscrews for easy storage. Chrome Plated Brass Total Length: 8", Needle Length: 6"

#13229 *Ship. Wt. 2 lbs.* **$29.99**

BRINE TESTER

The brine tester salometer measure the degree of salt concentration, 0-100%. It is made of glass. Brine should be placed in a container that is taller than the brine tester. Length: 10 ¾"

#13400 *Ship. Wt. 1 lb.* **$14.99**

THE BRINER

Proudly Designed and Made in the U.S.A., this innovation eliminates the most common problem that people experience when brining meats, fermenting kraut or pickling a variety of foods. The Briner has a locking plate that keeps all your food submerged securely and hygienically. Holds up to a 25 lb Turkey. **Product Dimensions:** 22 Qt. 15 ¾" H x 12 ½" Dia.

#11352 *Ship. Wt. 3 lbs.* **$29.99**

THE BRINER JR.

Dimensions: 8 Qt. 10 ½" H x 8 ¾" Dia.

#11353 *Ship. Wt. 2 lbs.* **$19.99**

MEAT INJECTOR

This injector has an easy grip design to reduce fatigue when marinating while still providing a firm and balanced control.

Equipped with:

- Perforated Needle • 3⁄16" dia. Slanted Needle
- Rubber-coated grips • Nickel plated casting
- Poly carbonate barrel • FDA approved rubber o-ring
- Holds 50 ml (1.7 oz.)

#13304 *Ship. Wt. 2 lbs.* **$49.99**

SLANTED END NEEDLE

5 3⁄8" L x 3⁄16" Diameter. Chrome Plated Brass.

#13302 *Ship. Wt. 1 lb.* **$12.99**

SLANTED END NEEDLE

5 3⁄8" L x 3⁄8" Diameter. Chrome Plated Brass.

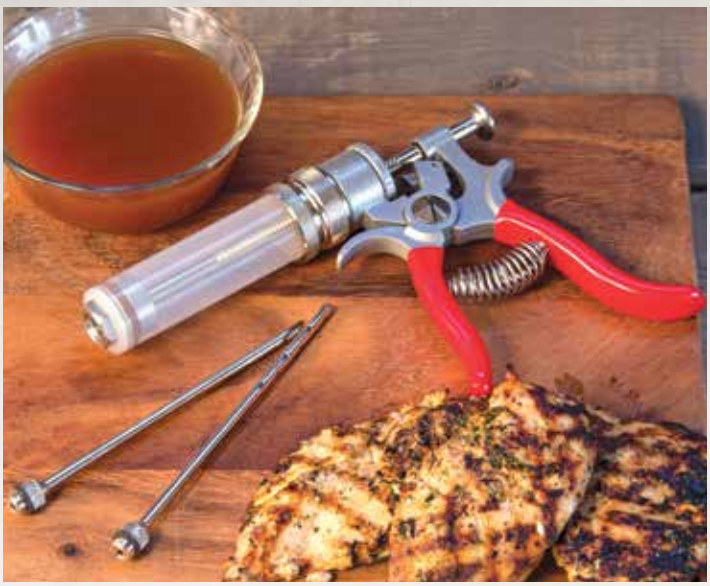
#13303 *Ship. Wt. 1 lb.* **$14.99**

PERFORATED NEEDLE

5 ½" L x 3⁄16" Diameter. Chrome Plated Brass with 12 holes.

#13301 *Ship. Wt. 1 lb.* **$9.99**

*** ALL ARE COMPATIBLE WITH #13304 ONLY.**



HEAVY DUTY POLYETHYLENE FOOD LUGS

Eliminates spillage and helps you distribute the spices when making sausage. Allows you to mix up to 50 lbs. of meat at a time.

Dimensions: 24 ¾" x 16" x 9"

PERFECT MIXING & STORING

#31316 . YELLOW . . . . . *Ship Wt. 28 lbs.* **$19.99**
#31317 . RED . . . . . *Ship Wt. 28 lbs.* **$19.99**
#31318 . BLUE . . . . . *Ship Wt. 28 lbs.* **$19.99**
#31319 . GREEN . . . . . *Ship Wt. 28 lbs.* **$19.99**
#31300 . WHITE . . . . . *Ship Wt. 28 lbs.* **$19.99**
#31301 . WHITE LUG Cover . *Ship Wt. 28 lbs.* **$15.99**
#31308 . WHITE LUG w/Cover- *Dimensional Wt. 28 lbs.* . **$29.99**
#31321 . LINERS (10 pack) . . . . *Ship Wt. 1 lb.* **$4.99**

COMPACT FOOD LUG WITH COVER

Just as efficient as the larger sized food lug, and small enough to fit in your refrigerator! Includes cover.

Dimensions: 22" x 16 ½" x 5 ½"
#31307 *Ship. Wt. 5 lbs.* **$29.99**

STAINLESS STEEL MIXING BOWLS

Set of 4: 20 qt.(18 ¾" dia.), 13 qt. (16" dia.), qt. (9 ½" dia.), 1 ½ qt. (8 ¼" dia.)

#31303 *Ship. Wt. 8 lbs.* **$34.99**

WHITE FREEZER PAPER

The ideal tool for wrapping freezer cuts. Choice grade paper with poly coat giving your meat long freezer life. 18" Wide White Paper: 1000 ft. per roll.

#31230 *Ship. Wt. 22 lbs.* **$59.99**

DELUXE DISPENSER/CUTTER
#31240 *Ship. Wt. 5 lbs.* **$49.99**

PAPER WITH DISPENSER
#31231 *Ship.Wt. 29 lbs.* **$99.99**

A

B

C

D

WRAP AND PRESERVE YOUR GAME

(A) FREEZER TAPE DISPENSER WITH TAPE

Weighted, no-slip rubber base dispenser, 2 piece spool fits 3" or 1" core tapes. **Includes:** one roll of freezer tape ¾" x 44 yards.

#31251 *Ship. Wt. 4 lbs.* **$11.99**

4 Pack Refill
#31252 *Ship. Wt. 1 lb.* **$10.99**

(B) TAPE DISPENSER

Stainless steel Construction. ***Does not include tape.***

Dimensions: 10 ½" L x 2" W

#31250 *Ship. Wt. 5 lbs.* ~~**$99.99**~~ **$89.99**

1 ½" KRAFT GUM TAPE EXTRA ROLLS FIT ITEM #31250
#31256 *Ship. Wt. 1 lb.* **$5.99**

(C) HEAVY DUTY 18" FREEZER PAPER W/ CUTTER BOX

Sanitary, poly-coating provides the best protection and prevents the paper from sticking while freezing or thawing.

DIMENSIONS: 18" X 300', 45# PAPER.

#31232 *Ship. Wt. 9 lbs.* **$29.99**

(D) E-ZEE WRAP 1000

Easy to use, hand free operation lets you control the wrap. Conveniently mounts under the cabinet, against a wall or sits in the corner. Includes: 500 ft. roll.

#32008 *Ship. Wt. 5 lbs.* **$26.99**

1000 FT. REPLACEMENT
#32018 *Ship. Wt. 3 lbs.* **$16.99**

To Place An Order

By Phone: 1-888-490-8525
By Fax: 716-824-6465
By Internet: www.sausagemaker.com

Date: _____

Sausage Maker, Inc.

Niagara Frontier Food Terminal, Building #123
1500 Clinton Street • Buffalo, New York 14206

Ordered by: (Please Type or Print)

Name _____

Address _____

City _____ State _____ Zip _____

Phone Number (_ _ _) _ _ _ - _ _ _ _

Ship To:

(If different from "ORDERED BY" or if address is a P.O. Box)

Name _____

Shipping Address _____

City _____ State _____ Zip _____

"SHIP TO" Daytime Phone Number, in case of questions concerning shipment

(_ _ _) _ _ _ - _ _ _ _ FAX(_ _ _) _ _ _ - _ _ _ _

	Quantity	Item #	Page	Item Description	Ship Wt.	Item Price	Total Price
1							
2							
3							
4							
5							
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15							

METHOD OF PAYMENT (NO C.O.D.)

☐ Charge to my (check one) ☐ MasterCard ☐ VISA ☐ Discover ☐ American Express Cards

☐ Check or Money Order (must be paid in US funds) DO NOT SEND CASH

Please include credit card number and expiration date with charge orders!

_____ / _____ _____

Expiration Date Name of Issuing Bank

Signature _____

Required if using credit card. Billing Address: If you are using a credit card, make sure the address above is where you receive your credit card statement.

Total Wt.		Subtotal	
NY residents please add applicable sales tax			
Handling Charge			FREE
SHIPPING			
Total Amount			

Payments in U.S. Funds Only (No Postage Stamps)

Send A FREE Catalog To A Friend

Name _____

Address _____

City _____

State _____ Zip _____

See Shipping Chart on The Next Page

FREE SHIPPING

WITH A $49 MINIMUM PURCHASE REQUIRED
CONTIGUOUS US ONLY

Saver Shipping (5 to 10 days)

Please allow additional time for shipping

Shipping Weight	CT, DC, DE, MA, MD, NJ, NY OH, PA, RI, WV	IL, IN, KY, ME, MI, NC, NH, TN, VA, VT, WI	AL, AR, FL ,GA, IA, KS, LA, MN, MO, MS, ND, NE, OK, SC, SD	AZ, CA, CO, ID, MT, NM, NV, OR, TX, UT, WA, WY	AK, HI	Canada - MB, ON, QC, SK (ships every Tuesday)	Canada - AB, BC, NB, NL, NS, PE (ships every Tuesday)
1 - 5 lbs	6.99	6.99	7.99	7.99	14.99	18.99	20.99
6 - 10 lbs	8.99	8.99	9.99	9.99	20.99	22.99	24.99
11 - 15 lbs	10.99	10.99	12.99	12.99	30.99	27.99	29.99
16 - 20 lbs	14.00	14.00	15.50	17.50	42.00	34.00	39.00
21 - 25 lbs	15.00	15.50	17.50	21.50	47.00	39.00	46.00
26 - 30 lbs	16.00	17.00	20.00	26.00	57.00	45.00	52.00
31 - 35 lbs	17.00	19.00	23.00	29.00	68.00	50.00	57.00
36 - 40 lbs	18.00	22.00	25.00	32.00	78.00	55.00	63.00
41 - 45 lbs	20.00	24.00	27.00	36.00	85.00	63.00	71.00
46 - 50 lbs	22.00	26.00	31.00	40.00	92.00	71.00	80.00
51 - 60 lbs	25.00	28.00	33.00	45.00	98.00	80.00	89.00
61 - 70 lbs	28.00	30.00	37.00	50.00	110.00	88.00	100.00
71 - 80 lbs	32.00	33.00	41.00	54.00	125.00	95.00	110.00
81 - 90 lbs	36.00	37.00	46.00	58.00	140.00	105.00	120.00
91 - 100 lbs	40.00	41.00	51.00	62.00	155.00	115.00	130.00
Over 100 lbs	Call	Call	Call	Call	Call	Call	Call

FREE SHIPPING

WITH A $49 MINIMUM PURCHASE REQUIRED CONTIGUOUS US ONLY

For all International orders outside of North America

A WIRE TRANSFER IS REQUIRED. PLEASE CONTACT CUSTOMERSERVICE@SAUSAGEMAKER.COM FOR MORE INFORMATION.

Phone Order or Catalog Requests

ORDERS OR CATALOG REQUESTS
Online: www.sausagemaker.com
Call: 1-888-490-8525 Fax: 1-716-824-6465
Mail: Use the enclosed order form

PAYMENT POLICY: Checks received with orders will be deposited upon receipt. We reserve the right to verify funds with your bank before shipping which may cause a delay of up to 10 business days. There is a $20 service charge for returned checks. WE DO NOT ACCEPT C.O.D.

SALES TAX: New York residents must pay applicable sales tax.

PRICES: Prices are subject to change without notice. We reserve the right to correct layout & printing errors. Quantities of some products may be limited, so don't delay. Current catalog prices supercede all previous prices.

HANDLING CHARGE : All orders are assessed a handling charge of $2.95. The handling charge is used to cover our order preparation and packaging expenses.

BACK ORDERS: All orders are processed assuming they will be shipped complete. However, back orders do occur, these items will be shipped as we receive them at no additional cost to you.

SHIPPING INFORMATION:

SAVER SHIPPING: This is the most economical and efficient method for you. Depending on where you live, this may take 5 - 10 business days before delivery. Carrier choice is left to the discretion of The Sausage Maker. If an order is placed on Saturday or Sunday, it will be shipped on Monday or the next business day. An order received after 2 pm EST will normally be shipped the next business day.

NEXT DAY, 2ND DAY AND 3RD DAY AIR SHIPMENTS are available either by ordering at www.sausagemaker.com or calling 1-888-490-8525 for shipping rates. For Alaska, Hawaii, Puerto Rico & Virgin Islands customers, UPS air or international rates apply. Parcel Post or Priority Mail options may be more economical. If express shipping is needed, the web site's "Calculate Shipping" option will work for your area.

Returned Merchandise:

With prior approval and a return authorization number, we accept returned merchandise. You have 30 days to return items from the date you receive them if you are unhappy with them. Any merchandise returned to us must be unused, undamaged & resalable condition. All shipping charges are to be prepaid. All shipping charges are non-refundable. ITEMS RETURNED without a return authorization number will be refused. We will not accept returns of spices, seasonings, cures or collagen and natural casings. We are not liable for any duties or tariffs on International returns.

Customer Service - 716-824-5814

CUSTOMER SERVICE REPS ARE HERE TO HELP YOU WEEKDAYS
8:30 AM - 4:30 PM EST

Sausage Maker Customer Service department's goal is to serve you, the customer. If you have an order inquiry or a problem upon receiving your merchandise, our customer service representatives will be happy to assist you. Please allow at least 10 business days for delivery before calling on an order status.

Breakage or Damage:

If a package arrives damaged, check for missing or damaged contents. If product is missing or damaged, save everything (box, packing materials, all products) and contact The Sausage Maker at (716)824-5814. We'll open a claim with the Carrier who will then contact you to pickup the damaged package(s). We'll arrange to reship your order to you at our expense

WARRANTIES ON MERCHANDISE: Products not manufactured by Sausage Maker Inc are warranted by the manufacturer. Call the nearest service center if you have any questions on merchandise care. Neither Sausage Maker nor the manufacturer maybe held responsible for customer misuse of merchandise. If you call or write about defective merchandise, we must have the invoice number of the item.

When an item is returned under warranty for exchange of the same product the warranty will continue from the date of the original purchase.

GUARANTEE: We guarantee all items in this catalog to be correctly described and suitable for the purpose mentioned and free of defects, but our sole liability is to accept the return of defective merchandise and repair for a period of one year from the date of purchase. We shall not be liable for any loss or damage directly or indirectly arising from the use of the merchandise or for consequential damages. Due to the continuing efforts to improve our products, we reserve the right to make changes and also to discontinue models. The Sausage Maker shall not be held responsible for providing items required by specific local codes and/or regulations, if these are not indicated at time of order.

The Hunting Club Premiums Program

GREAT PREMIUMS FOR BANQUET DOOR PRIZES OR FUND RAISERS

How can you get these premiums? Send us a copy of the clubs roster, we will trade these names for premiums, shipped freight free, to an address of your choice. We do not sell these names nor do we trade them. We value their privacy as we do ours.

For more information, contact us at www.sausagemaker.com, click on customer service and then chose #6, hunting club premiums program or call 716-824-5814 between the hours of 8:30 – 4:30 EST. We look forward to supporting your organization.

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HAM NETTING

NET-ALL NETTING

Ship Wt. 1 lb. each. 5 pieces per bundle.

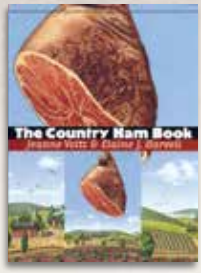
#13513	**3" dia. Brown Diamond Pattern**	**$4.99**
#13514	**5" dia. Brown Diamond Pattern**	**$4.99**
#13515	**7" dia. Red Diamond Pattern**	**$4.99**
#13516	**9" dia. Red Diamond Pattern**	**$4.99**
#13517	**11 ½" dia. Natural Diamond Pattern**	**$4.99**

GET MORE FOR YOUR MONEY

NET-ALL NETTING ASSORTMENT (25 Bags Total)

#13511 *Ship. Wt. 1 lb.* **$12.99**

HELPFUL RESOURCE



THE COUNTRY HAM BOOK

By Jeanne Voltz and Elaine J. Harvell, This book celebrates country ham's colorful culinary past and its continued close ties with life across the South. Learn the lore and history of country ham; walk the reader through buying, preparing and serving a country ham.

#71551 *Ship. Wt. 1 lb.* **$22.00**

AN OBSESSION WITH HAM

Bruce Weinstein and Mark Scarborough take readers on a globetrotting tour of the wonderful world of ham, from the Philippines to Spain, the American South, and their own home corner of rural Connecticut. The pair ham it up with a series of hilarious stories and pig out on a hundred mouth-watering recipes.

#71554 *Ship. Wt. 1 lb.* **$29.95**

A
B
Give a man a fish, he eats for one day
Teach a man to fish, he sits in a boat and drinks beer all day
The Sausage Maker, Inc.
Buffalo, NY

NETTING ROLL SIZE 14

Great for soppressata or other smaller diameter dry cured or semi-dry cured sausage. **Fits #54510 & #54500**

• Flat Width: 1 ¾" • Maximum Stuffing dia: 3 ½" • 50' per roll

#13502 *Ship. Wt. 1 lb.* **$10.99**

NETTING ROLL SIZE 16

Will tie approximately 25 roasts. Also perfect for salamis, capacolas and mortadella. **Fits #54510, #54500 & #54507**

• Flat Width: 2 ¼" • Maximum Stuffing diameter: 5 ½"
• 50' per roll.

#13503 *Ship. Wt. 1 lb.* **$12.99**

NETTING ROLL SIZE 20

Will tie approximately 12 roasts. **Fits #54510, #54500 & #54507**

• Flat Width: 3 ½" to 4" • Maximum Stuffing diameter: 7"
• 50' per roll.

#13504 *Ship. Wt. 1 lb.* **$13.99**

CLOTH APRONS

#31223 (A) - Fishing Apron *Ship. Wt. 1 lb.* **$17.95**
#31219 (B) - Sausage Maker Apron *Ship. Wt. 1 lb.* **$16.99**

VINYL APRON

An easy to clean alternative to cotton, twill and duck aprons.

Dimensions: 31" x 37 ¾"

#31221 *Ship. Wt. 1 lb.* **$10.99**

COTTON/POLYESTER APRON

Made of 50/50 cotton polyester.

Dimensions: 28" W, 33" L with 36" nylon ties.

#31220 *Ship. Wt. 1 lb.* **$14.99**

For an economical answer to rolling and tying your roast by hand, look no further than our roast tyers. Get the same great product at a fraction of the price. #54510 fits all netting size, #54507 fits net size 16 and larger. *Netting Sold Separately on previous page.*

86MM PLASTIC ROAST TYER
3 ⅜" dia. X 18 ¼" L
#11301 *Ship. Wt. 3 lbs.* ~~**$49.99**~~ **$39.99**

(A) 110MM PLASTIC ROAST TYER
4 ¼" dia. X 18 ¼" L
#54510 *Ship. Wt. 3 lbs.* ~~**$59.99**~~ **$49.99**

PLASTIC ROAST TYER PUSHER
Works with both 86mm and 110mm Plastic Roast Tyer Pushers.
#11303 *Ship. Wt. 2 lbs.* ~~**$34.99**~~ **$27.99**

140MM PLASTIC ROAST TYER
5 ½" dia. X 18 ¼" L
#11304 *Ship. Wt. 3 lbs.* ~~**$69.99**~~ **$59.99**

140MM PLASTIC ROAST TYER PUSHER
Works with 140mm Plastic Roast Tyer.
#11305 *Ship. Wt. 3 lbs.* ~~**$35.99**~~ **$29.99**

36" HAM BAG STOCKINETTES
Stuff the into these bags and smoke it. The result is a nice, professional job. Also useful for smoking hams, bacon, pork butts, etc. 10 bags per bundle. Made of cotton.
#13500 *Ship. Wt. 1 lb.* **$7.99**

30" HAM BAG STOCKINETTES
#13509 *Ship. Wt. 1 lb.* **$5.99**

CLOTH HAM BAGS
Quality manufactured ham bags for country style hams. Prices include tie strings. 4 bags per package. **Dimensions:** 13 ½" x 24"
#13507 *Ship. Wt. 1 lb.* **$14.99**

(B) ADJUSTABLE ROAST TYER
Equipped with a foot stirrup to open and close the narrow end of the horn, which then frees up both of your hands to apply elastic netting or large diameter synthetic casings. Fits all netting size.
Dimensions: 27 ¼" L x 9 ½" H.
#54500 *Dimensional Wt. 44 lbs.* **$125.99**

(C) STAINLESS STEEL HAM PRESS
Gives boneless hams a grilled or scored pattern on the top and bottom. 1" x 1" shelf openings allow for better smoke penetration, reducing processing time. 4 high tension springs assure that the ham stays firm and slices without breaking apart.
Dimensions: 12" x 14" x ¼"
#49345 *Ship. Wt. 5 lbs.* **$59.99**

DEER TUBING
Place tubing over the fresh carcass or prosciutto, protecting the meat and keeping it clean. Comes to you cut into 5 pieces, 8' ¾" each.
#13508 *Ship. Wt. 2 lbs.* **$15.99**

CHICKEN TUCKERS
Pre-tied elastic poultry fasteners and food loops used for tying chicken for cooking in your rotisserie oven or smokehouse. Assortment of small, medium and large sizes, 100 total.
#13512 *Ship. Wt. 1 lb.* **$9.99**

A

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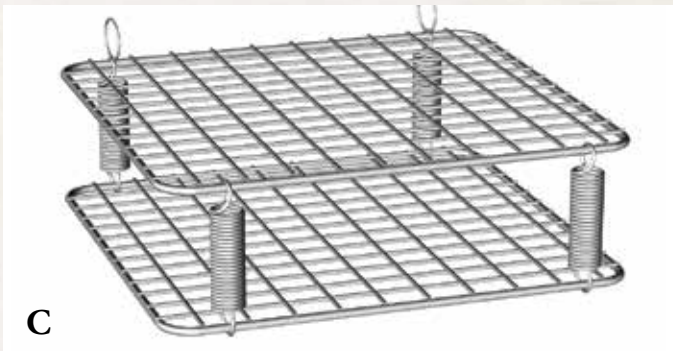
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PROCESS LIKE THE PROS

STAINLESS STEEL TABLES

#83141	**48" x 24"**	*Ship. Wt. 57 lbs.*	**$199.99**
#60751	**60" x 24"**	*Ship. Wt. 95 lbs.*	**$239.99**
#83142	**72" x 24"**	*Ship. Wt. 133 lbs.*	**$249.99**

STAINLESS STEEL TABLES WITH 4" BACKSPLASH

#83143	**48" x 24"**	*Ship. Wt. 65 lbs.*	**$269.99**
#83144	**60" x 24"**	*Ship. Wt. 102 lbs.*	**$299.99**
#83145	**72" x 24"**	*Ship. Wt. 136 lbs.*	**$299.99**

Casings are primarily sold in bundles called hanks. Salted casings have a very long shelf life when stored properly. When refrigerated, they have an indefinite shelf life. Unrefrigerated, these salted casings quickly begin to give off a strong odor even though they are not spoiled. Put them back under refrigeration and this odor for the most part subsides.
25 mm equals approx. 1 inch.

NATURAL CASINGS

Casings become a transparent sausage skin which hold everything in, develop attractive smoked colors and give the sausage that characteristic *snap* in every bite. Now the most popular sizes are available in a pretubed and preflushed product, an innovation that we are very proud to offer our customers.
Packed in purified salt.
Natural Casings cannot be shipped outside of United States

FLAT COLLAGEN CASINGS

Does not require refrigeration and may be stored at normal room temperatures of 50°-80°F. Very durable and provide you with uniform stuffed diameters for a consistent and professional final product. It is best to soak the casings in lukewarm water (90°F) with 1 teaspoon of salt to each quart of water. Do not over stuff. To get the most out of Flat Collagen casings; it is recommended that Hog Rings and Hog Ring Pliers be used at each end. For hanging; you can either tie butcher's twine in a loop or use pre-tied Polly Loops. Easy to peel away when sausage has been cooked.
Non-Edible. All dimensions are approximate

STRAND COLLAGEN CASINGS

We have edible casings for fresh and smoked sausage. The fresh casing is a thinner casing and often-times will not withstand the hanging pressure in a smokehouse. This casing can split and break more easily, but it creates a more tender bite. The smoked casing is a thicker casing made to withstand the hanging pressure when smoking and it dries faster than natural casings so you can start the smoking process earlier. Strand Collagen Casings give you a simple and effective alternative to using natural sheep, hog, or beef casings without affecting the final product. No preparation necessary, just insert onto stuffing tube and stuff!
Edible Casing. Conversion of diameters from metric-to-standard are approximate

VEGGIE OPTION

VEGAN/VEGETARIAN CASING

23MM (15/16")
Use with meat, fish, vegetables, fruits, and boneless seafoods. Perfect for any small diameter fresh sausage. Vegetarian and Vegan friendly. Casings are very tender, bring cooking temp up slowly. Makes approx. 10 lbs. per strand. **Edible**
#27801 **1 per pkg** - *Ship. Wt. 1 lb.* **$9.99**

NATURAL CASINGS

HOG CASINGS

29 - 32MM (1 1/8" TO 1 1/4") APPROX. 95 LBS. OF SAUSAGE
This size casing can be used with Frankfurters, up to Italian and Breakfast (country) sausage.
#21100 *Ship. Wt. 3 lbs.* **Price per hank $31.99**

32 - 35MM (1 1/4" TO 1 3/8") APPROX. 125 LBS. OF SAUSAGE
This size casing is most generally used in the making of bratwurst, bockwurst and Italian sausage.
#21200 *Ship. Wt. 3 lbs.* **Price per hank $29.99**

35 - 38MM (1 3/8" TO 1 1/2") APPROX. 140 LBS. OF SAUSAGE
The diameter of this casing is larger and generally used for making knockwurst, Polish sausage and others.
#21300 *Ship. Wt. 3 lbs.* **Price per hank $29.99**

38 - 42MM (1 1/2" TO 1 3/4") APPROX. 145 LBS. OF SAUSAGE
This diameter of hog casing is the largest size available. Its diameter will be up to 1 ½" to 1 ¾". It is very popular in making Polish sausage, Summer Sausage and even Ring Bologna or Liverwurst. It is also used to make dry cured Pepperoni.
#21400 *Ship. Wt. 3 lbs.* **Price per hank $29.99**

HOMEPAK HOG CASINGS APPROX. 25 LBS. OF SAUSAGE

Bundles of natural hog casings that vary in length and diameter. Their quality is identical to the hanks sold on this page, except they are "shorts". Each HomePak ranges from 32-36mm diameters.
#21700 *Ship. Wt. 1 lb.* **$5.99**
Buy Two *Ship. Wt. 1 lb.* **$9.99**

HOG MIDDLES

55 - 60MM (2 1/4") MEDIUM SIZE APPROX. 85 LBS. OF SAUSAGE
Traditionally used to make Blood Sausage and Sopressata. Has a strong odor. Rinse well before using.
#21500 *Ship. Wt. 6 lbs.* **Price per hank $39.99**

PRETUBED HOG CASINGS

After soaking them with the plastic still on, simply slide one end over your stuffing tube and pull the plastic off the other end.

29 - 32MM (1 1/8" TO 1 1/4") APPROX. 45 LBS. OF SAUSAGE
#21010 *Ship. Wt. 2 lbs.* **$24.99**

32 - 35MM (1 1/4" TO 1 3/8") APPROX. 50 LBS. OF SAUSAGE
#21011 *Ship. Wt. 2 lbs.* **$22.99**

35 - 38MM (1 3/8" TO 1 1/2") APPROX. 55 LBS. OF SAUSAGE
#21012 *Ship. Wt. 2 lbs.* **$21.99**

38 - 42MM (1 1/2" TO 1 3/4") APPROX. 60 LBS. OF SAUSAGE
#21013 *Ship. Wt. 2 lbs.* **$21.99**

NATURAL SHEEP CASING

20 - 22MM (3/4") APPROX. 35 LBS. OF SAUSAGE
Used to make Sausage Sticks, Smokies and Pepperettes.
#22300 *Ship. Wt. 2 lbs.* **$53.99**

22 - 24MM (3/4" TO 1") APPROX. 40 LBS. OF SAUSAGE
Used to make Pork Sausage and Breakfast links.
#22100 *Ship. Wt. 2 lbs.* **$44.99**

24 - 26MM (1" TO 1 1/16") APPROX. 45 LBS OF SAUSAGE
Used when making Wieners or Hot Dogs.
#22200 *Ship. Wt. 2 lbs.* **$49.99**

HOMEPAK SHEEP CASINGS APPROX. 15 LBS. OF SAUSAGE

Perfect for small batch home use. The HomePaks are composed of high quality natural sheep casings in diameters ranging from 20-26mm in varying lengths called "shorts".
#21800 *Ship. Wt. 1 lb.* **$12.99**
Buy Two *Ship. Wt. 1 lb.* **$19.99**

BEEF ROUNDS

Beef rounds are used for Ring Bologna, Ring Liver Sausage, Blood Sausage, Knockwurst, Mettwurst, Kiszka, Polish Sausage & Holsteiner.

38 - 40MM (1 1/2" TO 1 5/8") APPROX. 70 LBS. OF SAUSAGE

#23100 *Ship. Wt. 6 lbs.* **$21.99**

40 - 43MM (1 5/8" TO 1 3/4") APPROX. 75 LBS. OF SAUSAGE

#23200 *Ship. Wt. 6 lbs.* **$21.99**

BEEF MIDDLES

55 - 60MM (2 1/8" TO 2 3/8") APPROX. 80 LBS. OF SAUSAGE

Diameter – Random lengths – approx. 57 feet. Can be used for Liverwurst, Bologna, Summer Sausages, cooked or dry cured Salamis.

#23400 *Ship. Wt. 6 lbs.* **$26.99**

BEEF BUNG

102-114MM (4" TO 4 1/2") APPROX. 45 LBS. OF SAUSAGE

Approximate diameter. Average approximate capacity per casing, 8-10 lbs. Beef bungs are used for Capicola, Veal Sausage, large Bologna, Lebanon and cooked Salami. 1 Beef Bung casing.

#23300 *Ship. Wt. 1 lb.* **$9.99**

FLAT COLLAGEN CASINGS

SALAMI SIZE FLAT COLLAGEN CASINGS

47MM (1 7/8" X 24")

Collagen clear. One 24" casing will hold about 40 lbs. of raw finished product.

#20221 **Package of 20** - *Ship. Wt. 1 lb.* **$12.99**

#20222 Mahogany **Package of 20** - *Ship. Wt. 1 lb.* **$12.99**

60MM (2 3/8" X 24")

Collagen clear. One 24" casing will hold about 2 ½ lbs. of raw finished product.

#28010 **Package of 20** - *Ship. Wt. 1 lb.* **$14.99**

65MM (2 1/2" X 18")

Collagen clear, string pre-tied on the end. One 18" casing will hold about 2 ½ lbs. of raw finished product.

#28020 **Package of 20** - *Ship. Wt. 1 lb.* **$12.99**

65MM (2 1/2" X 18")

Collagen clear, string pre-tied on the end. One 18" casing will hold about 2 ½ lbs. of raw finished product. With deer head print.

#28023 **Package of 20** - *Ship. Wt. 1 lb.* **$14.99**

65MM (2 1/2" X 18")

Mahogany string pre-tied on the end. One 18" casing will hold about 2 ½ lbs. of raw finished product. With deer head print.

#28025 **Package of 20** - *Ship. Wt. 1 lb.* **$15.99**

85MM (3 3/8" X 20")

Collagen clear, string tied on one end. One 20" casing will hold about 5 ½ lbs. of raw finished product.

#28029 **Package of 20** - *Ship. Wt. 1 lb.* **$16.99**

90MM (3 1/2" X 24")

Collagen clear. One 24" casing will hold about 5 ½ lbs. of raw finished product.

#28030 **Package of 20** - *Ship. Wt. 1 lb.* **$17.99**

100MM (3 7/8"× 24")

Collagen clear. One 24" casing will hold about 7 lbs. of raw finished product.

#28040 **Package of 10** - *Ship. Wt. 1 lb.* **$12.99**

STRAND COLLAGEN CASINGS

FRESH SAUSAGE COLLAGEN CASINGS

22MM (7/8")

Great for Breakfast Sausage. Stuffing capacity per package: 30 lbs.

#27800 **3 per pkg.** - *Ship. Wt. 1 lb.* **$12.99**

26MM (1")

For Hot Dogs/Weiner Sausage. Stuffing capacity per package: 30lbs.

#27810 **4 per pkg.** *Ship. Wt. 1 lb.* **$9.99**

28MM (1 1/8")

Makes sausages like Chorizo, Bratwurst, 'plump' Hot Dogs; excellent grilling size diameter. Stuffing capacity per package: 30lbs.

#27812 **4 per pkg.** *Ship. Wt. 1 lb.* **$10.99**

32MM (1 1/4")

Popular for making Italian Sausage, Bratwurst, Bockwurst, Chorizo and Country Sausage. Stuffing capacity per package: 43 lbs.

#27820 **3 per pkg.** - *Ship. Wt. 1 lb.* **$18.99**

SMOKED SAUSAGE COLLAGEN CASINGS

19MM (3/4")

Used for Dried Sausage Sticks or other dry-cure or semi-dry curing. Stuffing capacity per package: 30 lbs.

#27910 **3 per pkg.** - *Ship. Wt. 1 lb.* **$13.99**

26MM (1")

The ideal size for making smoked Hot Dogs/Weiner Sausage. Stuffing capacity per package: 30 lbs.

#27811 **4 per pkg.** *Ship. Wt. 1 lb.* **$9.99**

32MM (1 1/4")

Known for making smoked sausages like Bratwurst, Italian, Smoked Breakfast or Country Sausage and dry-cure Pepperoni. These casings ship at 1 lb. each.

#27920 **3 per pkg. capacity 40-43 lbs.** **$13.99**

38MM (1 1/2")

Mainly used for large diameter sausage like Polish, Knockwurst, and dry cure Pepperoni. Stuffing capacity per package: 60-70 lbs.

#27930 **3 per pkg.** - *Ship. Wt. 1 lb.* **$17.99**

MAHOGANY AND RED

16MM (5/8")

Perfect for Smoke Sticks! Use only with Stainless Steel ½" O.D. Stuffing Tube. Makes 17 lbs. of sausage.

#27806 **Mahogany- 5 ½ per pkg.** - *Ship. Wt. 1 lb.* **$12.99**

21MM (7/8")

Small diameter Breakfast Sausage or Sausage Stick sized casings. Stuffing capacity per package: 30 lbs.

#27807 **Mahogany- 3 per pkg.** - *Ship. Wt. 1 lb.* **$17.99**

32MM (1 1/4")

#27825 **Red - 36 lbs. capacity** *Ship Wt. 1 lb.* **$21.99**

#27828 **Mahogany - 47 lbs. capacity** *Ship Wt. 1 lb.* **$17.99**

ROUNDED COLLAGEN CASINGS

40MM (1 5/8" X 18")

Minimize casing-loss due to bursts and ensure a consistent diameter everytime. Curves into a perfect ring/loop. Pretied for convenience and added efficiency. Makes 10 lbs. of sausage. **Non-edible.**

#28015 **Package of 10** - *Ship. Wt. 1 lb.* **$7.99**

FIBROUS CASINGS

All casing dimensions are approximate stuffing sizes before processing. These fibrous casings are popular because they are inexpensive for making larger sausages - salami, summer sausage, bologna and more. The fiber in these casings runs lengthwise which makes them strong so you can stuff them tighter without bursts. They smoke just as brown as a natural casing. Fibrous casings need not be refrigerated.

All casings on this page are non-edible and Ship Wt. 1 lb.

PLEASE NOTE: Soak for 20 - 30 minutes before stuffing. **Non-edible casing.**

SYNTHETIC PROTEIN LINED FIBROUS CASINGS

Made specially for dry-cured sausages. A protein coating on the inside of these casings gives them the ability to cling to the meat as it is drying.

61MM (2 3/8") STUFFED DIA. PROTEIN-LINED CASINGS, CLEAR
#25100 20 to a bundle, 24" L, Approx. 2 ½ lb. capacity ea. **$15.99**

61MM (2 3/8") STUFFED DIA. PROTEIN-LINED CASINGS, MARBLE
#25105 20 to a bundle, 24" L, Approx. 2 ½ lb. capacity ea. **$27.99**

76MM (3") STUFFED DIA. PROTEIN-LINED CASINGS, CLEAR
#25200 20 to a bundle, 24" L, Approx. 5 lb. capacity ea. **$15.99**

76MM (3") STUFFED DIA. PROTEIN-LINED, STRING EFFECT
#24207 20 to a bundle, 24" L, Approx. 5 lb. capacity ea. **$24.99**

FIBROUS CASINGS

38MM (1 1/2") STUFFED DIA. PEPPERONI STICK CASINGS, CLEAR
#24000 20 to a bundle, 24" L, Approx. 1 ½ lb. capacity ea. **$13.99**

61MM (2 3/8") STUFFED DIA. SUMMER SAUSAGE CASINGS, CLEAR
#24100 20 to a bundle, 24" L, Approx. 2 ½ lb. capacity ea. **$13.99**

61MM (2 3/8") STUFFED DIA. DEER HEAD CASING, RED
#24105 20 to a bundle, 12" L, Approx. 1 ½ lb. capacity ea. **$11.99**

76MM (3") STUFFED DIA. SALAMI CASINGS, CLEAR
#24200 20 to a bundle, 24" L, Approx. 5 lb. capacity ea. **$14.99**

76MM (3") STUFFED DIA. DEER HEAD CASING
Deer head casing with three lines for your own personal message.
#24205 20 to a bundle, 24" L, Approx. 5 lb. capacity ea. **$15.99**

88MM (3 3/8") STUFFED DIA. COOKED SALAMI CASINGS, CLEAR
#24300 20 to a bundle, 24" L, Approx. 7 lb. capacity ea. **$15.99**

124MM (4 7/8") STUFFED DIA. BOLOGNA CASINGS, RED
#24400 10 to a bundle, 24" L, Approx. 10 lb. capacity ea. **$12.99**

FOOTBALL SEWN CASING
#24500 3 to a bundle, 10" L, Approx. 1 lb. 6 oz capacity ea. **$11.99**

FIBROUS CASING ASSORTMENT

Casing Assortment Kit consists of: • 5 Beef Summer Sausage Casings • 5 Deer Salami Casings • 5 Cooked Salami Casings • 5 Bologna Casings • 5 Protein Lined Casings
#27100 **Fibrous Casing Assortment Pack, 24" L** **$19.99**

MAHOGANY COLORED FIBROUS CASINGS

They simply add liquid smoke to the salami mixture, stuff it into the casings and cook it in the Smokehouse. No smoking is necessary as the mahogany color of the casings simulates the color of smoke. *Soak 20-30 minutes in water before using.*

38MM (1 1/2") STUFFED DIA. MAHOGANY PEPPERONI STICK CASING
#26000 20 to a bundle, 24" L, Approx. 1 ½ lb. capacity ea. **$15.99**

61MM (2 3/8") STUFFED DIA. MAHOGANY SUMMER SAUSAGE CASING
#26100 20 to a bundle, 24" L, Approx. 2 ½ lb. capacity ea. **$15.99**

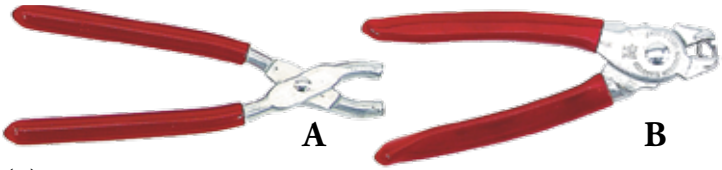
76MM (3") STUFFED DIA. MAHOGANY SALAMI CASING
#26200 20 to a bundle, 24" L, Approx. 5 lb. capacity ea. **$19.99**

124MM (4 7/8") STUFFED DIA. MAHOGANY BOLOGNA CASING
#28027 10 to a bundle, 24" L, Approx. 10 lb. capacity ea. **$10.99**

SAUSAGE MAKER 4" POLLY LOOPS

Save time and frustration tying loops at ends of synthetic casings. 100 Loops per package.

#29935 *Ship. Wt. 1 lb.* **$4.99**



(A) MANUAL HOG RING PLIERS

#29110 *Ship. Wt. 1 lb.* **$7.99**

(B) SPRING-LOADED HOG RING PLIERS

#29100 *Ship. Wt. 1 lb.* **$24.99**

CASING CLIPS

Only used to seal the bottoms of the casings. The tops are usually tied with butcher twine or hog rings. You can seal just about any casing with these clips. Package of 100.

#29931 *Ship. Wt. 1 lb.* **$4.99**

HOG RINGS FOR ALL SIZE CASINGS

Ship Wt. 1 lb. 4 oz./per bag

#29160 . . . . . ⅜" - *100 per bag*. **$5.99**
#29130 . . . . . ½" - *100 per bag*. **$5.99**
#29140 . . . . . ⅝" - *100 per bag*. **$6.99**
#29150 . . . . . ¾" - *100 per bag*. **$6.99**

(B) COOKING TWINE W/ HOLDER & CUTTER, 500 FT.

Comes with a beautiful banana wood cutter with recessed blade. Makes it easy to cut the twine to your desired length.

#31311 *Ship. Wt. 2 lbs.* **$15.99**

REFILL TWINE (500FT.)

#31312 *Ship. Wt. 1 lb.* **$7.99**

GROUND MEAT BAGS

Shipping Wt. 1 lb. Per Bundle. Guaranteed Not to Leak or Break. Seal out air and light and keep flavor and freshness. Please specify ground beef, wild game or ground pork when ordering.

Packed 30 per bundle.

#28210 . . . . . 1 lb. Game Bag **$4.99**
#28220 . . . . . 2 lb. Game Bag **$4.99**
#28230 . . . . . 1 lb. Ground Beef Bag. **$4.99**
#28240 . . . . . 2 lb. Ground Beef Bag. **$4.99**
#28250 . . . . . 1 lb. Ground Pork Bag. **$4.99**
#28260 . . . . . 2 lb. Ground Pork Bag. **$4.99**
#22115 . . . . . 1 lb. All Purpose Bag. **$4.99**
#22116 . . . . . 2 lb. All Purpose Bag. **$4.99**
#22117 . . . . . 5 lb. All Purpose Bag. **$5.99**

BAG SEALER

Equipped with one roll of ⅜" × 540' red tape. Seal your meat bags air tight with this amazing bag sealer. This easy to use and practical item should be kept in every household.

Dimensions: 8 ½" L x 6" H

#31325 *Ship. Wt. 2 lbs.* **$32.99**

TAPE FOR BAG SEALER ⅜" X 540' RED TAPE.

#31326 *Ship. Wt. 1 lb.* **$4.99**

COTTON BUTCHER TWINE

Used for tying the ends of fibrous casings, hanging salamis in the smoker or for rolling roasts.

Includes: 2 balls, 402 ft. each. 804 ft. total. Made in USA.

#31310 *Ship. Wt. 3 lbs.* **$9.99**

HIGH BARRIER CASINGS

With High Barrier Casings, the inside casing layer is made of a, high-gas barrier nylon, the middle layer is a moisture-proof poly barrier and the next layer contains a 'meat-cling' surface that will help shrink the casing with the sausage if necessary. These casings hold a perfect air & water tight seal to prevent product weight loss and this benefit also increases shelf life in the cooler or freezer without the need of a vacuum sealer. Used for steaming or cooking in simmering water (175-180°F). **Do not use these casings** for Semi-Dry, Dry-Curing, or smoking as the impermeable surface prevents smoke absorption and moisture removal. Best to use Liquid Smoke during mixing to add smoky flavor or Fermento (pg. 36) to add tangy taste. Sizes given are stuffed diameters. Soak for 30 minutes before stuffing. Stuff tightly.

***Casings not edible.**

RED & WHITE, TEXTURED

120MM (4 3/4") X 24"

Superior quality, extra-durable and premium appearance will set your product apart from 'the rest'. Great for Mortadella, Bologna, or any quality large diameter sausage or burger. 20 casings per bundle. Approx. 8 lbs. capacity each.

#28100 . . . . . *Ship. Wt. 1 lb.* **$19.99**

BLACK & GOLD, TEXTURED

120MM (4 3/4") X 24"

Superior quality and eye-popping, vibrant design. Great for Liverwurst, Salami, Braunschweiger or any quality large diameter sausage or burger. 20 casings per bundle. Approx. 8 lbs. capacity each.

#28101 . . . . . *Ship. Wt. 1 lb.* **$19.99**

WHITE & GOLD, TEXTURED

65MM (2 1/2") X 24"

For summer sausage or any number of popular Italian Salami and German Wurst that don't need smoking. The gold texture on the casing gives it a regal appearance reserved for only the finest of recipes. 20 casings per bundle. Approx. 2 ½ lbs. capacity each.

#28102 . . . . . *Ship. Wt. 1 lb.* **$12.99**

RED

60MM (2 3/8") X 24"

This size is commonly used for Pepperoni and the color is one of the most popular on the market. You will notice immediately how vibrant these casings really are compared to other 'red' casings. 20 casings per bundle. Approx. 2 ¼ lbs. capacity each.

#28103 . . . . . *Ship. Wt. 1 lb.* **$10.99**

BLACK

80MM (3 1/8") X 24"

Use for any larger diameter recipe like Salami, Leberkase or luncheon meats. Very elegant, professional look when stuffed. Same durability as the other casings here. 20 casings per bundle. Approx. 4 lbs. capacity each.

#28104 . . . . . *Ship. Wt. 1 lb.* **$10.99**

GOLD

70MM (2 3/4") X 24"

Slightly larger than average summer sausage, smaller than typical liverwurst. These brightly colored casings have the look, strength and durability of a high quality casing. 20 casings per bundle. Approx. 2 ¾ lbs. capacity each.

#28105 . . . . . *Ship. Wt. 1 lb.* **$11.99**

ROUND, CLIPPED & LOOPED

43MM (1 3/4") X 18"

For any 'ring' sausage recipe such as the Polish Kielbasa, Ring Bologna, Liver Sausage, and Kiszka. What these casings are best for is making any sausage into a consistent and perfect loop with minimal effort. 20 casings per bundle. Approx. 1 ¼ lbs. capacity each.

#28106 . . . . . *Ship. Wt. 1 lb.* **$12.99**

SAUSAGE PRICKER

For removing air pockets in natural or fibrous casings. A must have tool in sausage making. Length: 5 ½"

#56300 . . . . . *Ship. Wt. 1 lb.* **$8.99**

PLASTIC & CELLULOSE CASINGS

Cellulose and Plastic (2-layer Nylon) casings are made of durable, permeable material which allow for tight stuffing as well as smoke absorption. Cellulose casings are intended to be finished in steam cabinet or flash cooking in boiling water to ensure smooth peelability. They also have black stripes to alert you if part of the casing has not peeled. Our Plastic casings are much thinner and easier to work with than collagen; they are uniform and create a consistent product. The 'Curved' variety makes sausage loops and naturally appearing curves.
***Cellulose and Plastic Casings NOT Edible. Do not fry, oven bake, grill or contact with high heat. Do not soak prior to stuffing.**

ADJUSTABLE RAZOR FOR VARYING CASING THICKNESS

ADJUSTABLE CASING PEELER

Innovative design and high-quality TSM construction. Made specifically for cutting cellulose and other easily peelable casings. This cutter/peeler is especially handy for small to medium commercial operations where time savings and product consistency is vital. Consists of sausage 'V' guide to keep casing cuts centered, adjustable (and removable) razor for varying casing thickness, all stainless steel construction, and bottom bracket with bolting/securing holes. Peels casings with a maximum 1 ½" dia. Net Wt. 1 lb. 11 oz. **Dimensions:** 4" W x 6" D x 5 ¼" H

#23103 *Ship. Wt. 3 lbs.* **$99.99**

CASING REEL DISPENSER

Made for holding TSM Collagen Reels located on this page. The top bar is used to gently yet securely hold down the casing to prevent casing unraveling and make cutting easier. This dispenser allows you to quickly and easily dispense whatever length casing you need. Sometimes the pre-cut lengths that are packaged together too long or even too short and we don't want you wasting an inch of casing if you don't have to; that's why we developed this system.

#23111 *Ship. Wt. 4 lbs.* **$69.99**

CELLULOSE CASINGS

21MM (13/16") APPROX. 35 LBS. OF SAUSAGE

Clear with black stripe. Excellent for making common grocery-store diameter skinless hotdogs or breakfast links. Adjustable Peeler #23103 recommended for quick peeling. 5 strands per package, 42' total length.

#20248 *Ship. Wt. 1 lb.* **$14.99**

25MM (1") APPROX. 40 LBS. OF SAUSAGE

Clear with black stripe. These casings are ideal for making larger skinless franks or bratwurst. 4 strands per package, 42' total length.

#20250 *Ship. Wt. 1 lb.* **$13.99**

31MM (1 1/4") APPROX. 40 LBS. OF SAUSAGE

Clear with black stripe. Most common size deli or grill sausage. 3 strands per package, 35' total length.

#20253 *Ship. Wt. 1 lb.* **$10.99**

SMOKEABLE PLASTIC CASINGS

CURVED 26MM (1") APPROX. 40 LBS. OF SAUSAGE

Gives your hotdogs a nice curved appearance.

#20260 *Ship. Wt. 1 lb.* **$11.99**

CURVED 32MM (1 1/4") APPROX. 48 LBS. OF SAUSAGE

Gives your sausages a nice curved appearance. Durable 2-layer Nylon make stuffing easy and minimizes bursts.

#20261 *Ship. Wt. 1 lb.* **$13.99**

ROUND 43MM (1 11/16" X 18") APPROX. 20 LBS. OF SAUSAGE

Perfect for cooked pepperoni. Durable 2-layer Nylon make stuffing easy and with minimizes bursts.

#20262 **Package of 20** - *Ship. Wt. 1 lb.* **$12.99**

COLLAGEN REELS

We are now offering our most popular sized Flat Collagen Summer Sausage Casing (65mm) in reels. This will make it ideal for people, especially processors and small kitchens, for cutting the casings to their custom size.

68MM (2 11/16") X 100 FT. APPROX. 125 LBS. OF SAUSAGE

Ideal Summer Sausage diameter collagen casing. 100 Foot Reel.

#20223 *Ship. Wt. 2 lbs.* **$39.99**

68MM (2 11/16") X 250 FT. APPROX. 300 LBS. OF SAUSAGE

Ideal Summer Sausage diameter collagen casing. 250 Foot Reel.

#20224 *Ship. Wt. 3 lbs.* **$99.99**

Our Best Selling Seasonings

The seasonings sold on this and the following pages are either made by us in our own Mixing Room or are brought in from a nationally recognized supplier, in those cases seasonings are thoroughly tested (...and enjoyed!) by everyone at Sausage Maker before we offer them to you. The formulas we use are mixed using recipes that are Generations old, making them uniquely authentic in the seasoning market. While we fully stand behind ALL of the seasonings we sell, we have marked the ones that are made by our own skilled work with a sausage maker logo for your reference.

BRATWURST

There is nothing like a grilled or pan-fried Brat. Like most of our top-selling seasonings this one is also made right here at the Sausage Maker. We captured the authentic taste of a good Brat, follow recipe on label for best results!

#91100 *Makes 50 lbs.* **Net Wt. 1 lb. 4 oz./** *Ship. Wt. 2 lbs.* **$8.99**
#91100-10 *Makes 10 lbs.* **Net Wt. 4 oz./** *Ship. Wt. 1 lb.* **$4.99**

BREAKFAST SAUSAGE

A terrific mix with sage, pepper, ginger, nutmeg and other spices. Now available in a perfected Mild-Hot Style and Low-Salt Variety. Contains Soy.

#91200 *Makes 50 lbs.* **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$7.99**
#91200-10 *Makes 10 lbs.* **Net Wt. 5 oz./** *Ship. Wt. 1 lb.* **$4.99**

Mild Hot
#91300 *Makes 50 lbs.* **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$7.99**
#91300-10 *Makes 10 lbs.* **Net Wt. 5 oz./** *Ship. Wt. 1 lb.* **$4.99**

Low Salt
#91202 *Makes 50 lbs.* **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$8.99**

MILD-HOT ITALIAN SAUSAGE

A great blend of spices that make an authentically delicious Italian Sausage. This seasoning ranks up there with our best-sellers, great customer feedback on this blend! Less said is better with the classics. Available in Low-Salt variant. Contains Soy.

#91800 *Makes 50 lbs.* **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$6.99**

Low Salt
#91802 *Makes 50 lbs.* **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$8.99**

POLISH SAUSAGE

Allergen-Soy. This seasoning doesn't have flavor enhancers nor chemicals, just fresh, natural spices; 'Beauty of Simplicity'.

#91120 *Makes 50 lbs.* **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$6.99**
#91120-10 *Makes 10 lbs.* **Net Wt. 5 oz./** *Ship. Wt. 1 lb.* **$4.99**

Low Salt
#91122 *Makes 50 lbs.* **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$8.99**

Mild-Hot
#91119 *Makes 50 lbs.* **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$8.99**

SUMMER SAUSAGE

A coarse ground, semi-dry cured sausage with a mild tangy flavor. Hands-down our best-selling seasoning! Perfect balance of spices for a Summer Sausage for game meats.

#91160 *Makes 50 lbs.* **Net Wt. 2 lbs. 8 oz./** *Ship. Wt. 3 lbs.* **$9.99**
#91160-10 *Makes 10 lbs.* **Net Wt. 8 oz./** *Ship. Wt. 1 lb.* **$5.99**

Mild-Hot
#91161 *Makes 50 lbs.* **Net Wt. 2 lbs. 8 oz./** *Ship. Wt. 3 lbs.* **$11.99**

IMPORTANT Please Read:

INSTA CURE #1 REQUIRED IF SMOKING

- **Insta Cure #1 can be purchased on pg.36**
- **No extra salt is needed.**
- **Recipes are listed on each package.**
- **All seasonings contain dextrose, corn syrup or fermento when needed.**

ANDOUILLE

Makes 50 lbs. The famous large diameter smoked Louisiana sausage that is spicy and contains the essential spices for a proper Cajun sausage with Creole origins. Perfect for use in Gumbo, Jambalaya or as part of an entrée. Contains Soy.

#91010 **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$9.99**

BEER SAUSAGE

Makes 50 lbs. Nothing complements a good beer like a great tasting sausage. Parties, get-togethers, barbeques, tailgating or watching the game at home. This seasoning is perfect for any event with a frosty brew. Excellent with Beer Buds!

#91055 **Net Wt. 2 lbs. 14 oz./** *Ship. Wt. 3 lbs.* **$12.99**

BEER BUDS

Makes 50 lbs. Gives your favorite Beer Sausage recipe an added 'hoppy ' flavor that will make even the most enthusiastic sausage connoisseur (or everyone at a party…) impressed! Contains Maltodextrin, Hops, Barley and Yeast.

#91056 **Net Wt. 12 oz./** *Ship. Wt. 1 lb.* **$11.99**

BOLOGNA

Makes 50 lbs. For the hands-down King of Lunch Meats, The Bologna. Typically the store-bought Bologna is composed of low-quality meats emulsified together. We think YOU should decide what goes into your Bologna.

#91000 **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$9.99**

BOLOGNA, RING

Makes 50 lbs. The great American classic, Ring Bologna. The seasoning provides that great taste you expect from a Sausage Maker blend and it does not disappoint. Especially great when smoked. Contains MSG.

#91367 **Net Wt. 3 lbs./** *Ship. Wt. 4 lbs.* **$15.99**

BOLOGNA, VENISON TRAIL

Makes 50 lbs. A chunky bologna, made with coarse cuts of meat. The seasoning we sell is modeled after their recipe only ours is primarily for wild game, although it can be used with any meat. American Classic. Contains Mustard.

#91170 **Net Wt. 2 lbs. 8 oz./** *Ship. Wt. 3 lbs.* **$10.99**

BOUDIN

Makes 50 lbs. The Louisiana Cajuns' variation of a Polish Kiszka or Blood Sausage. This seasoning can be used for the bloody variety or non-bloody, called boudin blanc. This blend contains the Cajun "trinity of spices", this is as authentic as it gets. Contains Soy

#91020 **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$7.99**

BRATWURST, MIDWEST

Makes 50 lbs. This seasoning is dedicated to the midwesterners whose descendants brought the love of Brats to the States. We tried to capture the authentic taste of a good Brat, we hope you enjoy it! Contains MSG.

#91112 **Net Wt. 1 lb. 10 oz./** *Ship. Wt. 2 lbs.* **$11.99**

SEASONINGS

If any seasoning tastes too salty, peppery, or garlicky for your palette, scale down usage by 1 oz seasoning per 10 lbs of meat. Never adjust Cure#1 or #2 amounts.

BRATWURST, SWISS STYLE

Makes 50 lbs. No neutrality here, this Brat seasoning was bred for domination. Onion, garlic, and sugar give it a unique, yet not at all risky flavor. Spices are harmonized with the precision of a Swiss watch or knife, except this is tasty.

#91111 **Net Wt. 1 lb. 10 oz./** *Ship. Wt. 2 lbs.* **$9.99**

CAJUN SAUSAGE

Makes 50 lbs. A tasty blend of peppers, onion and garlic which make this sausage delicious off the grill. This seasoning has some of that irresistible southern twang, maybe that's why it continues to be a top-selling item.

#91552 **Net Wt. 1 lb. 12 oz./** *Ship. Wt. 2 lbs.* **$12.99**

CAPICOLA RUB

Paprika blend that is rubbed onto the surface of the pork butt that has been cured but before stuffing it for aging/drying. Makes a varied amount depending on surface area being rubbed.

#90176 **Net Wt. 1 lb. 12 oz./** *Ship. Wt. 2 lbs.* **$11.99**

GARLIC BASIL

Makes 50lbs. A unique spin on the classic Garlic Sausage Seasoning (#91362) with the addition of Basil. This seasoning gives you a nice hint of Italian without the sometimes overpowering pepper.

#91363 **Net Wt. 1 lb. 4 oz./** *Ship. Wt. 2 lbs.* **$8.99**

GERMAN SAUSAGE

Makes 50 lbs. Very popular mixed seasoning features spices most common in traditional German Sausage. Add a touch of your specialty spice and make it your own German Style Sausage.

#91750 **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$9.99**

GÖTEBORG

Makes 50 lbs. A summer sausage originating from the Swedish city of Göteborg. Coarse, semi-dry cured sausage with nutmeg and coriander, a Scandinavian favorite. Sometimes spelled "Goteburg" or "Goetburg".

#91700 **Net Wt. 2 lbs. 8 oz./** *Ship. Wt. 3 lbs.* **$12.99**

GREEK TURKEY SAUSAGE

Makes 50 lbs. The 3lbs of pork trimmings we added to the 7lb of turkey really moistened and enhanced the final taste of the product. This is a fresh sausage with cheese (not included), see pg. 58 for High Temp Cheese. do not smoke. Contains Soy.

#91810 **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 3 lbs.* **$8.99**

HOT DOG/ WIENER

Makes 50 lbs. The most popular sausage in the United States. Small number of ingredients in perfect proportion is what makes a winning recipe and this is definitely a Winner. Contains Mustard.

#91140 **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$10.99**

HUNGARIAN

Makes 50 lbs. Our traditional blend of Hungarian Sausage spices of Pepper, Garlic and the famous Hungarian Paprika make this internationally renowned sausage a masterpiece not needing any introduction

#91760 **Net Wt. 2 lbs. 4 oz./** *Ship. Wt. 3 lbs.* **$10.99**

SEASONINGS

If any seasoning tastes too salty, peppery, or garlicky for your palette, scale down usage by 1 oz seasoning per 10 lbs of meat. Never adjust Cure#1 or #2 amounts.

KEY: Insta-Cure #1 required · Insta-Cure #1 & Soy Protein required · Soy Protein required · Insta-Cure #2 required

ITALIAN HERB & CHEESE

Makes 50 lbs. An instant hit here at the Sausage Maker! A recipe from an excellent customer.

#91805 **Net Wt. 2 lbs. 8 oz./** *Ship. Wt. 3 lbs.* **$9.99**

JALAPEÑO HERB SAUSAGE

Makes 50 lbs. A spicy hot sausage that tastes great when smoked or grilled but, it can just as well be made fresh. For anyone that likes a kick with their sausage or just likes spicy food. Contains Soy.

#91550 **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$12.99**

LANDJÄGER

Makes 50 lbs. A tangy pressed sausage. "Landjager" means Country Hunter in German. After stuffing it is flattened to about 1/2" thick giving it a rectangular shape. Delicious unique taste of Germany.

#91070 **Net Wt. 2 lbs. 8 oz./** *Ship. Wt. 3 lbs.* **$9.99**

LIVERWURST

Makes 50 lbs. Liver is an acquired taste that sends a lot of people running, unfortunately they probably never had a properly made liver sausage. Follow the recipe that the seasoning comes with and experience the real taste of a good Liverwurst.

#91025 **Net Wt. 1 lb. 12 oz./** *Ship. Wt. 2 lbs.* **$7.99**

MAPLE SAUSAGE

Makes 50 lbs. A delicious mild breakfast sausage seasoning but also makes a delicious mid-sized sausage. No need for the syrup on this one. Prepared with its own natural maple flavor. Contender for best breakfast sausage seasoning.

#91350 **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 3 lbs.* **$9.99**

MEXICAN CHORIZO

Makes 50 lbs. Whether you prefer the smoked, dried (dry-cured), or fresh variety, this seasoning will help get you there. This blend makes a beautifully vibrant red chorizo.

#91400 **Net Wt. 2 lbs. 8 oz./** *Ship. Wt. 3 lbs.* **$14.99**

MORNING EDGE

Makes 50 lbs. Morning Edge, is a spicy sausage blend that is best served in 20-24MM breakfast links. Served with eggs and toast this sausage is just what the doctor ordered; definitely not a medical doctor.

#91556 **Net Wt. 1 lb. 10 oz./** *Ship. Wt. 2 lbs.* **$11.99**

PEPPER & ONION

Makes 50 lbs. While the name may sound like this seasoning is loaded with these powerful spices, they have been carefully mixed to not be overpowering. The Peppers used are not of the 'Hot' variety but are red and green bell peppers.

#91366 **Net Wt. 1 lbs. 4 oz./** *Ship. Wt. 3 lbs.* **$8.99**

PEPPERONI, DRY-CURE

Makes 50 lbs. Usually found sliced and on pizza or as a snack with crackers and cheese. Certain temperatures and humidity levels must be maintained. Research before attempting to dry cure.

#91040 **Net Wt. 3 lbs. 2 oz./** *Ship. Wt. 3 lbs.* **$6.99**

PEPPERONI, SMOKED

Makes 50 lbs. A well spiced, mild-hot, coarsely ground sausage. Perfect proportions of white and black peppers, counterbalanced with garlic and hints of onion.

#91110 **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$11.99**

POLISH, COUNTRY

Makes 50 lbs. Similar to our very popular Polish Sausage Seasoning (#91120) the "country" version of this popular mix has corn syrup which gives it a slightly sweeter flavor and doesn't have as much garlic as the original. You asked, we listened. Contains MSG. & Soy.

#91508 **Net Wt. 2 lbs. 14 oz./** *Ship. Wt. 3 lbs.* **$19.99**

PORK SAUSAGE, COUNTRY STYLE

Makes 50 lbs. Try this seasoning and be surprised like we were how well it complements pork. We also made plenty of patties using this seasoning and they were great also. Contains MSG.

#91310 **Net Wt. 1 lb. 4 oz./** *Ship. Wt. 2 lbs.* **$9.99**

PORK SAUSAGE, FARMER STYLE

Makes 50 lbs. A variation on the mostly beef recipe of the South African Boerewors, this one is best with pork. Great tasting sausage seasoning with brown sugar, instant classic. Contains MSG.

#91320 **Net Wt. 1 lb. 4 oz./** *Ship. Wt. 2 lbs.* **$9.99**

PORK SAUSAGE, GARLIC

Makes 50 lbs. After Salt and Sugar, Garlic is the most common ingredient in most quality sausages. The reason being that after hundreds of years, it's still the best. Garlic Lovers, your day has arrived!

#91362 **Net Wt. 1 lb./** *Ship. Wt. 2 lbs.* **$9.99**

PORK SAUSAGE, GEORGIA SPECIAL

Makes 50 lbs. An excellent Pork Seasoning. The sweetness is perfectly counterbalanced with sage. A southern belle of a seasoning, it's sure to please any sausage enthusiast.
Contains MSG.

#91410 **Net Wt. 1 lb./** *Ship. Wt. 2 lbs.* **$7.99**

PORK SAUSAGE, HOT

Makes 50 lbs. A fresh breakfast sausage seasoning with a bite. This works great with anything pork. Contains MSG & Soy.

#91301 **Net Wt. 3 lbs./** *Ship. Wt. 4 lbs.* **$10.99**

PORK SAUSAGE, SOUTHERN STYLE

Makes 50 lbs. A light southern kick. Stuffing into a 22-24 sheep casing or 19mm collagen will make excellent snack sticks if smoked or delicious fresh breakfast sausages if not smoked. Contains MSG.

#91555 **Net Wt. 1 lb./** *Ship. Wt. 2 lbs.* **$7.99**

POTATO

Makes 50 lbs. Potatis Korv, the traditional Swedish fresh sausage mixed with potatoes and ground beef or pork. A wonderful recipe that people of Northern European descent will appreciate. Contains Soy.

#91045 **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$9.99**

visit us online at www.sausagemaker.com for recipes and tutorials

If any seasoning tastes too salty, peppery, or garlicky for your palette, scale down usage by 1 oz seasoning per 10 lbs of meat. Never adjust Cure#1 or #2 amounts.

ROASTED GARLIC ●
Makes 50 lbs. If you are a garlic lover, you will want to try this flavorful seasoning. This seasoning has become quite a staple around the offices here and will definitely be as popular with your taste testers...
#91560 **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$7.99**
#91560-10 *Makes 10 lbs.* **Net Wt. 5 oz./** *Ship. Wt. 1 lb.* **$4.99**

RED HOT
Makes 50 lbs. While this seasoning is fiery, it doesn't kill the naturally delicious taste of pork. For Red Hot Snack Sticks, use 20-22mm sheep casings and for sausage use 32-35 or 35-38mm hog casings. For those who love the heat. Contains MSG.
#91544 **Net Wt. 1 lb. 14 oz./** *Ship. Wt. 2 lbs.* **$14.99**

SALAMI, COOKED ●
Makes 50 lbs. This formula is straight from Rytek's archives, tailor made for the perfect salami. A mixture of mustard, garlic and other spices make this seasoning a wonderfully delicious blend for making salami at home. Contains MSG & Soy.
#91095 **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$10.99**

SALAMI, COUNTRY ●
Makes 50 lbs. Our Country Salami seasoning is a wonderfully balanced mixture of just the right amount of Mustard and Garlic without it coming through overpowering in the end. Makes an excellent smoked salami. Contains MSG & Soy.
#91509 **Net Wt. 2 lbs. 14 oz./** *Ship. Wt. 3 lbs.* **$11.99**

SALAMI, HOT & SASSY ●
Makes 50 lbs. Why is it "Sassy"? No one really knows. But, we do know that anyone that likes salami with a little extra heat will enjoy this one. Contains Soy.
#91811 **Net Wt. 2 lbs. 8 oz./** *Ship. Wt. 3 lbs.* **$12.99**

SALAMI, DRY-CURE, HARD ●
Makes 50 lbs. Dry-Curing, sometimes generally referred to as Fermenting or Aging, is the most advanced form of sausagemaking and should be well-researched before attempting. Contains Soy.
#91050 **Net Wt. 3 lbs. 2 oz./** *Ship. Wt. 3 lbs.* **$7.99**

SALAMI ●
Makes 50 lbs. This formula is straight from Rytek's archives, tailor made for the perfect salami. A smoked, mild flavored salami meant to complement your ground game and not overtake it with unnecessary spices or uneven proportions. This has been a top selling item for decades. No risk here, just satisfaction.
#91150 **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$9.99**
#91150-10 *Makes 10 lbs.* **Net Wt. 7 oz./** *Ship. Wt. 1 lb.* **$5.99**

SAUSAGE STICKS, BBQ SMOKED ●
Makes 50 lbs. A sweet and smoky blend that is perfect for making smoke sticks without the use of smoker. Recipe for heavy BBQ flavor, adjust accordingly. Contains MSG & Soy.
#91570 **Net Wt. 6 lbs. 8 oz./** *Ship. Wt. 7 lbs.* **$24.99**

KEY: ● **Insta-Cure #1 required** ● **Insta-Cure #1 & Soy Protein required** ● **Soy Protein required** ● **Insta-Cure #2 required**

SAUSAGE STICKS, BOURBON ●
Makes 50 lbs. Subtle sourly taste but, wonderfully complements a good whiskey. Perfect for cutting into small bite-sizes and serving on a party platter as an hors d'ouevre. There is already natural smoke flavor added so smoking is unnecessary. Contains MSG.
#91580 **Net Wt. 1 lb. 9 oz./** *Ship. Wt. 2 lbs.* **$10.99**

SAUSAGE STICKS, DRIED STICKS ●
Makes 50 lbs. A long time favorite of very many of our return customers. Has a mild flavor that doesn't choke you with spice overload. This seasoning strikes the perfect balance of flavor.
#91500 **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$8.99**
#91500-10 **Makes 10 lbs. Net Wt. 6 1/2 oz./** *Ship. Wt. 1 lb.* **$7.99**
#91502 **HOT** **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$8.99**

SAUSAGE STICKS, PEPPER DRIED ●
Makes 50 lbs. We've taken the original sausage stick seasoning and added extra pepper to give pepper lovers the taste they crave. A top-selling seasoning that's delicious cooked and irresistible smoked. Contains MSG.
#91504 **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$17.99**

STICKS, TERIYAKI/ HAWAIIAN ●
Makes 50 lbs. A blend of soy sauce, garlic, onion and other spices create a seasoning for a Pacific Islander's version of the popular Polish "Kabanos" or American Snack Stick.
#91506 **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$10.99**

SEAFOOD & FISH BRINE ●
Makes 50 lbs. Preserving a catch with brine ensures both a safe and delicious finished product after your smoking/cooking is finished.
#91600 **Net Wt. 1 lb. 8 oz./** *Ship. Wt. 2 lbs.* **$6.99**

SOPRESSATA, DRY CURED ●
Makes 50 lbs. The ultimate Italian dried sausage typically made with Pork. A touch of heat with a balance of sweetness that counter-balances the effects of souring during the initial step of fermenting prior to hanging to dry. It is recommended that you become familiar with the safety hurdles involved in dry-curing before attempting this sausage.
#91090 **Net Wt. 3 lbs./** *Ship. Wt. 4 lbs.* **$11.99**

SUMMER SAUSAGE ●
Makes 50 lbs. A Summer Sausage seasoning specifically for the cooked variety; there is a large contingent of hunters that prefer a good cooked version instead of semi- or dry-cured. Great for venison/pork or beef/pork combination. Contains Soy, MSG, and Mustard.
#91368 **Net Wt. 2 lb. 14 oz./** *Ship. Wt. 3 lbs.* **$11.99**

visit us online at www.sausagemaker.com for recipes and tutorials

SEASONINGS

If any seasoning tastes too salty, peppery, or garlicky for your palette, scale down usage by 1 oz seasoning per 10 lbs of meat. Never adjust Cure#1 or #2 amounts.

KEY: ● **Insta-Cure #1 required** ● **Insta-Cure #1 & Soy Protein required** ● **Soy Protein required** ● **Insta-Cure #2 required**

SUMMER SAUSAGE, BEEF ●

Makes 50 lbs. Makes an excellent mild tasting summer sausage. Fermento can be used to give it a more tangy flavor. An American Classic of the sausage industry, it is a popular and widely celebrated American sausage. Contains Soy.

#91450 **Net Wt. 2 lbs. 8 oz./** *Ship. Wt. 3 lbs.* **$13.99**

SUMMER SAUSAGE WITH JALAPEÑO ●

Makes 50 lbs. Spice up that Summer Sausage! A great blend of spices that had our taste buds more than satisfied. Makes an all-around tasty sausage with a mild touch of jalapeno. If you're looking for eye-popping heat, this seasoning is not going to do it for you. Contains Mustard & Soy.

#91369 **Net Wt. 3 lbs./** *Ship. Wt. 4 lbs.* **$17.99**

SUMMER SAUSAGE, NORTH COUNTRY ●

Makes 50 lbs. An instant Sausage Maker favorite, everyone enjoyed being in on this taste test. It easily crushed the competition and that is saying a lot! We used 10lbs of pork butt and used the seasoning for pork sausage instead of venison summer sausage and it turned out amazing. Contains MSG.

#91365 **Net Wt. 1 lb. 10 oz./** *Ship. Wt. 2 lbs.* **$8.99**

TEX-MEX CHILI

Makes 32 lbs. Whenever we make chili at the Sausage Maker, this is the seasoning we use in the mix, it is much better than anything store bought. It won the 1988 Texan Chili Cookoff Contest.

#91180 **Net Wt. 1 lb./** *Ship. Wt. 2 lbs.* **$7.99**

TURKEY & POULTRY BRINE ●

Makes 50 lbs. A mild mix of a seasoning that complements the natural juices and taste of your bird. Curing and Smoking a turkey is a long but VERY rewarding process. Contains enough seasonings to do 2 large turkeys up to 25 lbs. each.

#91130 **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$6.99**

VENISON/ DEER SAUSAGE ●

Makes 50 lbs. Formulated specially for venison this blend's formula is decades old and has yet to disappoint our enormous hunter-customers. Best-Seller for a reason; perfect for venison! Contains Mustard and Soy.

#91162 **Net Wt. 2 lbs./** *Ship. Wt. 3 lbs.* **$9.99**

NATURAL & ORGANIC

ALL NATURAL WIENER SEASONING
Makes 50 lbs. Make hotdogs entirely of the most natural ingredients available, in a premixed seasoning. A quality wiener sausage should be pre-cooked in a low and slow, lightly smoky environment before it can be enjoyed later on the grill or boiled.
#91141 **Net Wt. 2 lbs.** *Ship. Wt. 3 lbs.* **$17.99**

ORGANIC SMOKE STICKS SEASONING
Makes 50 lbs. This seasoning is made of organically procured and minimally processed spices and ingredients to enhance the flavor of this classic Smoke Stick.
#91571 **Net Wt. 2 lbs. 7 oz.** *Ship. Wt. 3 lbs.* **$22.99**

ORGANIC SUMMER SAUSAGE
Makes 50 lbs. Composed of all organic ingredients and delivers a very professional and natural taste that brings out the taste of the meat of your choice while giving you the assurance of an organic product.
#91371 **Net Wt. 2 lbs. 4 oz.** *Ship. Wt. 3 lbs.* **$22.99**

C-BIND (CARROT FIBER BINDER)
Makes 25 lbs. An alternative to soy protein and dry milk powder, C-Bind is a naturally occurring binder created from concentrated carrot fiber. It increases water retention and delivers a juicier product, even if the meat is heat treated to higher than average temperatures.
#14450 **Net Wt. 1 ½ oz.** *Ship. Wt. 2 lbs.* **$9.99**

ALL NATURAL SUMMER SAUSAGE
Makes 50 lbs. Made of all naturally procured and minimally processed spices and ingredients to enhance the flavor of the classic Summer Sausage.
#91370 **Net Wt. 2 lbs. 2 oz.** *Ship. Wt. 3 lbs.* **$12.99**

CELERY JUICE POWDER
Makes 25 lbs. Celery Juice Powder contains naturally occurring nitrites and nitrates (which breakdown to nitrites with the help of bacteria native in meat itself). Celery Juice Powder is now commonly being used for giving sausages and meats a cured appearance and taste without the use of sodium nitrite/nitrate. Since nitrates take time to convert ('reduce') to nitrite and there is no consensus yet for a suggested curing time per amount Powder for consistent curing action. Products using vegetable based nitrites/nitrates (such as Celery Juice Powder) must be cooked prior to consumption.
#11080 **Net Wt. 1.25 ounces** *Ship. Wt. 1 lb.* **$9.99**

SODIUM ERYTHORBATE
Makes 800 lbs. A common ingredient used in sausage making and meat curing for accelerating the breakdown of sodium nitrite allowing you to smoke cured meats immediately after stuffing. Acts as an anti-oxidant which prevents discoloration/pigmentation of meats treated with Cure. The latter is important for those using high-temp cheese in cured sausage, Erythorbate will act as a color stabilizer and prevent the meat directly in contact with the cheese from turning odd colors via oxidation (when this occurs it is not spoilage) and give it an even consistent appearance. When used in sausage, add 1 ounce per 100 pounds of meat or 1 tsp per 10 lbs.
#11085 **Net Wt. ½ lb.** *Ship. Wt. 1 lb.* **$7.99**

BURGER PATTY MIXES

SPICY ITALIAN
Makes 20 lbs. Blended specifically for making mouth-watering Italian sausage patties with a touch of heat.
#93170 **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$7.99**

SPICY GARLIC
Makes 20 lbs. A very well formulated blend for making Spicy-Garlicky patties. A Sausage Maker Favorite.
#93171 **Net Wt. 12 oz.** *Ship. Wt. 1 lb.* **$7.99**

SAVORY BACON
Makes 20 lbs. This seasoning was a pleasant surprise with the bacon flavor coming through so neatly. Also a great patty mix.
#93172 **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$7.99**

ITALIAN HERB
Makes 20 lbs. Nice proportion of herbs and spices commonly found in Italian sausage but formulated for a patty. No heat, just flavor.
#93173 **Net Wt. 12 oz.** *Ship. Wt. 1 lb.* **$7.99**

GRILL MASTER
Makes 25 lbs. This seasoning makes your food taste like it is hot off a grill with subtle charcoal burn aftertaste too! Very Tasty. For those who wish they could grill year-round.
#93174 **Net Wt. 10 oz.** *Ship. Wt. 1 lb.* **$7.99**

ONE SCOOP GRAVY MIX
Get the rich taste of hours of preparation in only 2 minutes. Making 11 cups of gravy, each container comes with a resealable plastic lid. *Ship. Wt. 1 lb.*
#92037 Roast Chicken Gravy **$7.99**
#92038 Roast Turkey Gravy **$7.99**
#92039 Brown Gravy Mix **$7.99**

ALL MEASURING TOOLS ARE MADE OF STAINLESS STEEL

MEASURING SCOOP
#32022 24oz. Scoop *Ship. Wt. 1 lb.* **$5.99**
#32023 38oz. Scoop *Ship. Wt. 1 lb.* **$7.99**

MEASURING SPOONS • ¼ tsp • ½ tsp • 1 tsp • 1 Tbs
#33010 *Ship. Wt. 1 lb.* **$2.99**

MEASURING CUPS • ¼ Cup • ⅓ Cup • ½ Cup • 1 Cup
#33015 *Ship. Wt. 1 lb.* **$4.99**

MEASURING CUP & SPOON KIT
#33011 *Ship. Wt. 1 lb.* **$6.99**

SEASONING TASTE TEST KITS

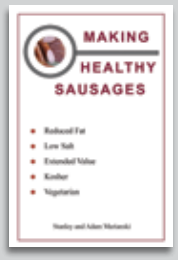
25 LB. SALAMI ASSORTMENT KIT
Comes with:
Hog rings, Hog ring pliers, Insta Cure™ No.1, 15 fibrous casings 3" x 12."
This kit makes 5 lbs. of :
• Salami Sausage • Polish Sausage
• Summer Sausage • Trail Bologna Sausage
• Pepperoni Salami Sausage
#81110 *Ship Wt. 3 lbs.* **$26.99**

25 LB. DRIED SAUSAGE STICKS ASSORTMENT KIT
Comes with:
Insta Cure™ No.1, Hickory Liquid Smoke, and 19mm Collagen Casings. Contains MSG
Kit makes 5 lbs. of:
• Uncle Abe's Sausage Sticks • Hot Sausage Sticks
• Cajun Sausage Sticks • Pepper Sausage Sticks
• Teriyaki Sausage Sticks
#81135 *Ship. Wt. 3 lbs.* **$14.99**

25 LB. FRESH SAUSAGE ASSORTMENT KIT
Casings not included.
This kit makes 5 lbs. of:
• Breakfast Sausage • Fresh Polish Sausage
• Mexican Chorizo Sausage
• Italian Mild Hot Sausage • German Sausage
#81216 *Ship. Wt. 2 lbs.* **$10.99**

25 LB. SPICY FRESH SAUSAGE KIT
Casings not included.
This kit makes 5 lbs. of:
• Jalapeno Herb Sausage • Roasted Garlic Sausage
• Hot Pork Sausage (Contains MSG)
• Santa Fe Sausage • Cajun Sausage
#81217 *Ship. Wt. 3 lbs.* **$11.99**

HELPFUL RESOURCES



MAKING HEALTHY SAUSAGE
This collection of 80 recipes provides a valuable reference on the structure of reduced fat products. The book teaches the basics of sausage making and includes all advice and tips that will make the reader a proficient and knowledgeable sausage maker.
#71260 *Ship. Wt. 3 lbs.* **$19.95**

THE COMPLETE GUIDE TO PRESERVING MEAT, FISH, AND GAME
For over 8,000 years humans have been preserving meat and fish through canning, curing, smoking, and freezing, using techniques that remove the moisture and make it possible to preserve meat for much longer.
#71701 *Ship. Wt. 3 lbs.* **$24.99**

HIGH TEMP CHEESE

HIGH TEMP CHEDDAR CHEESE
This cheese is made specifically to withstand high smoking and cooking temperatures without melting; keeping its original cubed shape after stuffing, smoking and cooking. Already diced and neatly packaged for easy use.
#92000 **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$9.99**

HIGH TEMP HABANERO CHEESE
This cheese is made specifically to withstand high smoking & cooking temperatures without melting; keeping its original cubed shape after stuffing, smoking and cooking. This cheese adds a spicy kick to any sausage recipe, excellent for those who enjoy heat and cheese. Use 1 lb. per 12 lbs. of meat to start.
#92003 **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$9.99**

HIGH TEMP SWISS CHEESE
This cheese is made specifically to withstand high smoking and cooking temperatures without melting; keeping its original cubed shape after stuffing, smoking and cooking. Already diced and neatly packaged for easy use. Perfect ingredient for making your own Swiss Bratwurst or adding to any favorite rustic recipe. Use 1 lb. per 10 lbs. of meat.
#92005 **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$9.99**

HIGH TEMP PEPPER JACK CHEESE
This cheese is made specifically to withstand high smoking and cooking temperatures without melting; keeping its original cubed shape after stuffing, smoking and cooking. Already diced and neatly packaged for easy use. Make summer sausage, franks or brats with a cheesy surprise! Use 1 lb. per 9 lbs. of meat. 1 lb. (16 oz.) package.
#92001 **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$9.99**

HIGH TEMP MOZZARELLA CHEESE
This cheese is made specifically to withstand high smoking & cooking temperatures without melting; keeping its original cubed shape after stuffing, smoking & cooking. Diced and neatly packaged for easy use. Use 1 lb. per 10 lbs. of meat
#92004 **Net Wt. 1 lb.** *Ship. Wt. 2 lbs.* **$9.99**

visit us online at www.sausagemaker.com for recipes and tutorials

MARINADES

MEDITERRANEAN STYLE
Makes 25 lbs. Tasty marinade that is especially good for chicken. Easy to prepare with delicious results.
#93101 **Net Wt. 14 oz.** *Ship Wt. 1 lb.* **$8.99**

SWEET GINGER
Makes 25 lbs. Great marinade that is extra good for stir-fry poultry topped with Sesame Seeds.
#93102 **Net Wt. 1 lb 2 oz.** *Ship Wt. 2 lbs* **$8.99**

BLACK FOREST STEAK
Makes 25 lbs. Marinade your strip, ribeye, sirloin or porterhouse in a flavor complementing blend that will only enhance the final steak.
#93103 **Net Wt. 8 oz.** *Ship Wt. 1 lb.* **$8.99**

SMOKEHOUSE BARBECUE
Makes 25 lbs. A sweet yet savory marinade that makes wings, breasts, and beef brisket taste outstanding.
#93104 **Net Wt. 1 lb 6 oz.** *Ship Wt. 2 lbs.* **$10.99**

HONEY BARBECUE
Makes 25 lbs. Gives your meats a succulent, juicy, finger-lickin' honey barbecue taste. Great blend.
#93105 **Net Wt. 1 lb. 6 oz.** *Ship Wt. 2 lbs.* **$11.99**

CHIPOTLE RANCH
Makes 25 lbs. Spicy without overpowering the palate. Great for chicken fingers ('tenders'), making a delicious wrap, chopped chicken taco/burrito or using as a dip for sliced, then breaded chicken breast sticks.
#93106 **Net Wt. 1 lb.** *Ship Wt. 2 lbs.* **$8.99**

STEAK HOUSE
Makes 25 lbs. Turn any beef cut into a tasty premium entrée that's sure to please any steak lover.
#93107 **Net Wt. 1 lb. 6 oz.** *Ship Wt. 2 lbs.* **$8.99**

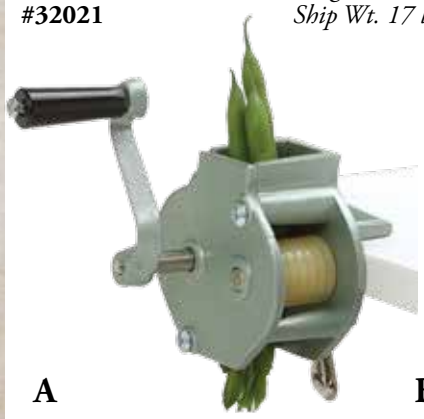
MARINADE OR RUB ON SEASONING
Use with any kind of meat, simply rub on or use as a marinade
#93644 Poultry Seasoning Net Wt. 8 oz./*Ship. Wt. 1lb.* **$8.99**
#92105 Hot Buffalo Wings Net Wt. 2 lbs./*Ship. Wt. 3 lbs.* **$11.99**
#92109 Memphis Style BBQ Net Wt. 2 lbs./*Ship. Wt. 3 lbs.* **$12.99**
#92108 Pepper Steak Net Wt. 2 lbs./*Ship. Wt. 3 lbs.* **$14.99**
#92106 Bar-B-Que Net Wt. 2 lbs./*Ship. Wt. 3 lbs.* **$12.99**

FOOD BASES

The best bases, gravy mixes and BBQ Rubs at the lowest prices. Enjoy the variety, quality and price of these specialty ingredients. *Shipping Wt. 1 lb.*

#92016 ..... Select Chicken Base (contains MSG) **$9.99**
#92017 ..... Select Beef Base (contains MSG) **$9.99**
#92023 ..... Ham Base **$10.99**
#92027 ..... Low Salt Chicken Base..... **$14.99**
#92028 ..... Low Salt Beef Base..... **$14.99**
#92029 ..... French Onion Base (contains MSG) **$9.99**
#92034 ..... Pork Base..... **$14.99**
#92036 ..... Vegetarian Base **$9.99**
#92015 ..... Turkey Base (contains MSG) **$11.99**
#92019 ..... Garlic Base (contains MSG)..... **$11.99**
#92020 ..... Mushroom Base..... **$13.99**
#92025 ..... Seafood Base **$17.99**

CUISINART DLC-2007N PREP 7 7-CUP FOOD PROCESSOR
Great for making hot dogs! Welcome the new feed tube and pusher assembly, which are easy to use--at 4 ¼" by 2 ¾", the large, oval feed tube accommodates whole fruits and vegetables. ***Existing Cusinart blades and discs also fit this machine.***
Comes with:
• 7-cup Lexan® work bowl • Stainless steel shredding disc
• Supreme® wide mouth feed tube holds whole fruits and vegetables
• Touchpad fingertip controls • How-to DVD
• Stainless steel medium slicing disc (4 mm)
#32021 *Ship Wt. 17 lbs.* **$149.99**



A

B

(A) BEAN FRENCHER
Heavy duty construction with stainless steel cutting blades. Clamps securely to any surface up to 1 ¼"/3 cm thick. Just feed fresh green beans into hopper. As you turn the crank, the beans will be sliced into slender, French cut slices of beans.
#33019 *Ship. Wt. 2 lbs.* **$21.99**

(B) ADJUSTABLE SHAKER
Comes with a high polished stainless steel and easy adjustable lid! This shaker adjusts to three different hole sizes; small, medium & large. ****Has a clear glass bottom to show the contents of shaker.***
#32009 *Ship. Wt. 1 lb.* **$13.99**

OUR BEST SELLING SEASONING KITS

25 LB. SUMMER SAUSAGE KIT
Using a time-proven seasoning that has consistently been a sausagemaker best-seller, this kit will ensure a successful and delicious summer sausage.
Kit consists of:
- Summer Seasonings
- Hog Rings and Pliers
- Insta Cure™ No.1
- Hickory Liquid Smoke
- Sausage Pricker
- 5 Fibrous Casings 3" x 24"

#81214 *Ship Wt. 3 lbs.* **$22.99**

25 LB. SMOKED POLISH SAUSAGE KIT
Kit includes a seasoning composed of an old traditional spice formula that brings back the great taste of classic.
Kit consists of:
- Polish Sausage Seasoning
- Home-Pak Casings
- Soy Protein Concentrate
- Insta Cure™ No.1 • Hickory Liquid Smoke
- Complete Instructions on box
- Can be made Fresh or Smoked

#81240 *Ship. Wt. 3 lbs.* **$17.99**

25 LB. DRIED SAUSAGE STICKS KIT
The perfect combination of a great tasting sausage with a long shelf-life that is characteristic of quality jerky. This Kit makes 25 lbs. of sausage sticks to a quality standard that is not available anywhere else!
Kit consists of:
- Dried Sausage Sticks Seasoning
- Insta Cure™ No.1
- Hickory Liquid Smoke
- Collagen Casings 19mm

#81130 *Ship. Wt. 4 lbs.* **$19.99**
#81134 HOT *Ship. Wt. 4 lbs.* **$22.99**

25 LB. PASTRAMI KIT
Kit will provide you with the tools for brining/curing the proper way to create delicious corned beef. Turn corned beef into a delectable Pastrami by introducing smoke and then cook.
Kit consists of: • Pastrami Seasoning Cure
• Pickling Spices

#81160 *Ship. Wt. 3 lbs.* **$11.99**

25 LB. COUNTRY STYLE BREAKFAST KIT
Kit consists of:
- Breakfast Sausage Seasoning
- Natural Hog Casings
- Soy Protein Concentrate
- Insta Cure™ No.1
- Hickory Liquid Smoke

#81220 *Ship. Wt. 3 lbs.* **$19.99**

25 LB. ITALIAN MILD-HOT STARTER KIT
Kit consists of:
- Italian Mild-Hot Seasoning
- Can be made Fresh or Smoked
- Natural Hog Casings • Hickory Liquid Smoke • Insta Cure™ No.1 • Soy Protein Concentrate • Complete Instructions

#81245 *Ship. Wt. 3 lbs.* **$17.99**

MAKE YOUR OWN DELICIOUS SAUSAGE

TOP REASONS TO USE OUR KITS

1. TIME TESTED RECIPES
2. COMPLETE CONTROL OF INGREDIENTS
3. SHELVE IT UNTIL YOU NEED IT
4. NO GUESSWORK
5. CONSISTENT RESULTS
6. MADE IN USA

25 LB. SALAMI KIT
Kit consists of:
• Venison Salami Sausage • Hog Rings and Pliers
• Sausage Pricker • Hickory Liquid Smoke
• Insta Cure™ No.1 • Soy Protein Concentrate
• 5 fibrous casings 3" x 24"
#81212 *Ship Wt. 4 lbs.* **$23.99**

25 LB. SMOKED PEPPERONI SALAMI KIT
Kit consists of:
• Smoked Pepperoni Seasoning • Hog Rings and Pliers
• Hickory Liquid Smoke • Insta Cure™ No.1
• Soy Protein Concentrate • 5 Fibrous Casings 3" x 24"
#81150 *Ship. Wt. 3 lbs.* **$16.99**

25 LB. TRAIL BOLOGNA KIT
Kit consists of:
• Venison Trail Bologna Seasoning • Hog Rings and Pliers
• Hickory Liquid Smoke • Insta Cure™ No.1
• 5 Fibrous Casings 3" x 24"
#81140 *Ship. Wt. 3 lbs.* **$18.99**

25 LB. SMOKED FISH KIT
Kit consists of:
• Fish Marinade Seasoning
• Hickory Liquid Smoke • Insta Cure™ No.1
• Complete Instructions on box
#81224 *Ship. Wt. 3 lbs.* **$9.99**

25 LB. POLISH SALAMI KIT
Kit consists of:
• Polish Sausage Seasoning • Hog Rings and Pliers
• Hickory Liquid Smoke • Insta Cure™ No. 1
• Soy Protein Concentrate • 5 Fibrous Casings, 3" x 24"
#81100 *Ship. Wt. 3 lbs.* **$17.99**

25 LB. SMOKED POULTRY KIT
Kit consists of:
• Poultry Brine Seasoning • Hickory Liquid Smoke
• Insta Cure™ No.1 • Complete Instructions on box
#81201 *Ship. Wt. 3 lbs.* **$9.99**

25 LB. SMOKED PEPPERONI KIT
Kit consists of:
• Smoked Pepperoni Seasoning • Hickory Liquid Smoke
• Insta Cure™ No.1 • Soy Protein Concentrate
• Natural Hog Casings • Complete Instructions
#81260 *Ship Wt. 3 lbs.* **$25.99**

25 LB. DRY CURE HARD SALAMI
Kit consists of:
• Dry Cure Hard Salami Seasoning • Hog Rings and Pliers
• Sausage Pricker • Insta Cure™ No. 2
• Dry Cure Hard Salami Video
• 10 Fibrous Protein Casings, 2.4" x 24"
#81120 *Ship. Wt. 4 lbs.* **$26.99**

25 LB. GÖTEBORG SUMMER KIT
Kit consists of:
• Göteborg Summer Sausage Seasoning • Hog Rings and Pliers
• Hickory Liquid Smoke • Insta Cure™ No.1
• Complete Instructions • 5 Fibrous Casings 3" x 24"
#81280 *Ship. Wt. 3 lbs.* **$17.99**

25 LB. SALAMI ASSORTMENT KIT
This kit makes 5 lbs. of :
• Salami Sausage • Polish Sausage • Summer Sausage
• Trail Bologna Sausage • Pepperoni Salami Sausage
• Hog rings • Hog ring pliers • Insta Cure™ No.1
• 15 fibrous casings 3" x 12"
#81110 *Ship Wt. 3 lbs.* **$26.99**

SPICES

Don't Buy Your Spices In A Supermarket Until You've Compared Their Prices With Ours.

HELPFUL TOOLS

CUISINART SG-10 SPICE & NUT GRINDER

With the Cuisinart Spice & Nut Grinder it's easier than ever to efficiently grind any spice. The blades are exclusively designed to grind spices and nuts and the simple press-down lid starts the grinding process with one touch. Bowl holds up to 90 grams. **Product Dimensions:** 4 3⁄32" x 4 3⁄32" x 7 7⁄8"

#32000 *Ship. Wt. 4 lbs.* **$49.99**

MARBLE MORTAR & PESTLE

A classic utensil used for thousands of years, the mortar and pestle are ideal for crushing and powderizing numerous edible products. Made of heavy, durable and elegant marble. Size of mortar 4" dia. x 4" H, inside 3" dia.

#32007 *Ship. Wt. 4 lbs.* **$17.99**

SPICE MILL GRINDER

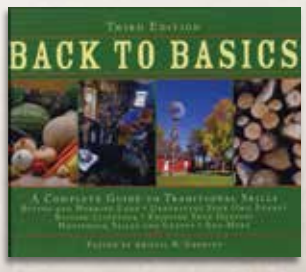
Simply place the whole spices in the mill and turn the machine to the desired setting and you will have the exact sized cracked or ground spices in no time.

#32002 *Ship. Wt. 1 lb.* **$19.99**

HERB MILL

Easiest way to chop herbs while keeping your fingers away from knife blades. • Dishwasher safe

#33017 *Ship. Wt. 1 lb.* **$19.99**



BACK TO BASICS

A Complete Guide to Traditional Skills!

Anyone who wants to learn basic living skills-the kind employed by our forefathers-and adapt them for a better life in the twenty-first century.

#71499 *Ship. Wt. 2 lbs.* **$24.95**

All spices under 16 oz. shipped at 1 lb. Anything over 1 lb. shipped at 2 lbs. Anything over 2 lbs. shipped at 3 lbs.

ALL SPICE

#93500	Allspice, Ground	*Net Wt. 13 oz.*	**$9.99**
#93502	Allspice, Whole	*Net Wt. 11 oz.*	**$9.99**

ANISE SEED

#93504	Anise Seed, Ground	*Net Wt. 13 oz.*	**$9.99**
#93506	Anise Seed, Whole	*Net Wt. 1 lb.*	**$12.99**

ARROWROOT POWDER

#93681	Arrowroot Powder	*Net Wt. 1 lb.*	**$6.99**

BASIL LEAVES

#93411	Basil Leaves	*Net Wt. 5 oz.*	**$6.99**
#93510	Bay Leaves, Ground	*Net Wt. 12 oz.*	**$8.99**
#93509	Bay Leaves, Whole	*Net Wt. 1 oz.*	**$5.99**

CARAWAY SEED

#93514	Caraway Seed, Ground	*Net Wt. 11 oz.*	**$6.99**
#93512	Caraway Seed, Whole	*Net Wt. 1 lb.*	**$7.99**

CARDAMOM

#93516	Cardamom, Ground	*Net Wt. 12 oz.*	**$29.99**

CELERY SEED

#93520	Celery Salt	*Net Wt. 1 lb. 9 oz.*	**$6.99**
#93518	Celery Seed, Ground	*Net Wt. 12 oz.*	**$6.99**
#93664	Celery Seed, Whole	*Net Wt. 1 lb.*	**$7.99**

CHILI POWDER

#93522	Chili Powder	*Net Wt. 15 oz.*	**$8.99**

CHIVES

#93524	Chives, Air Dried	*Net Wt. 2 oz.*	**$7.99**

CILANTRO

#93526	Cilantro Leaves	*Net Wt. 2.5 oz.*	**$7.99**

CINNAMON

#93528	Cinnamon, Ground	*Net Wt. 13 oz.*	**$6.99**
#93532	Cinnamon Sticks	*Net Wt. 6 oz.*	**$5.99**

CLOVES

#93533	Cloves, Ground	*Net Wt. 1 lb.*	**$29.99**
#93535	Cloves, Whole	*Net Wt. 12 oz.*	**$21.99**

CORIANDER

#93537	Coriander Seed, Ground	*Net Wt. 12 oz.*	**$7.99**
#93666	Coriander Seed, Whole	*Net Wt. 7 oz.*	**$6.99**

CUMIN

#93539	Cumin, Ground	*Net Wt. 14 oz.*	**$9.99**

DILL

#93679	Dill Seed	*Net Wt. 14 oz.*	**$6.99**
#93543	Dill Weed	*Net Wt. 4 oz.*	**$7.99**

FENNEL

#93546	Fennel Seed, Cracked	*Net Wt. 1 lb. 2 oz.*	**$10.99**
#93545	Fennel Seed, Cracked	*Net Wt. 2 lbs.*	**$15.99**
#93548	Fennel Seed, Ground	*Net Wt. 10 oz.*	**$6.99**
#93550	Fennel Seed, Whole	*Net Wt. 14 oz.*	**$7.99**

FENUGREEK

#93552	Fenugreek	*Net Wt. 1 lb. 2 oz.*	**$9.99**

A Wide Variety At Great Prices!

All spices under 16 oz. shipped at 1 lb. Anything over 1 lb. shipped at 2 lbs. Anything over 2 lbs. shipped at 3 lbs.

GARLIC
#93668 Garlic, Chopped — *Net Wt. 1 lb.* — **$10.99**
#93555 Garlic, Granulated — *Net Wt. 1 lb. 6 oz.* — **$12.99**
#93554 Garlic, Granulated — *Net Wt. 2 lbs. 9 oz.* — **$19.99**
#93557 Garlic Powder — *Net Wt. 1 lb. 4 oz.* — **$9.99**
#93559 Garlic Salt — *Net Wt. 1 lb. 15 oz.* — **$7.99**

GINGER
#93563 Ginger, Ground — *Net Wt. 14 oz.* — **$9.99**

JUNIPER BERRIES
#93569 Juniper Berries — *Net Wt. 10 oz.* — **$11.99**

MACE
#93571 Mace, Ground — *Net Wt. 14 oz.* — **$39.99**

MARJORAM
#93573 Marjoram, Ground — *Net Wt. 7 oz.* — **$6.99**
#93575 Marjoram Leaves — *Net Wt. 3 oz.* — **$6.99**

MUSTARD SEED
#93670 Mustard Seed, Ground — *Net Wt. 12 oz.* — **$7.99**
#93580 Mustard Seed, Whole — *Net Wt. 1 lb. 8 oz.* — **$8.99**
#93579 Mustard Seed, Whole — *Net Wt. 2 lbs. 10 oz.* — **$11.99**

NUTMEG
#93582 Nutmeg, Ground — *Net Wt. 1 lb.* — **$25.99**
#93584 Nutmeg, Whole — *Net Wt. 1 lb. 2 oz.* — **$24.99**

ONION
#93587 Onion, Chopped — *Net Wt. 11 oz.* — **$7.99**
#93586 Onion, Chopped — *Net Wt. 1 lb. 3 oz.* — **$9.99**
#93589 Onion, Granulated — *Net Wt. 1 lb.* — **$8.99**
#93591 Onion Powder — *Net Wt. 14 oz.* — **$8.99**
#93593 Onion Salt — *Net Wt. 2 lbs.* — **$7.99**

OREGANO
#93672 Oregano, Ground — *Net Wt. 8 oz.* — **$9.99**
#93595 Oregano Leaves — *Net Wt. 5 oz.* — **$6.99**

PAPRIKA
#93600 Paprika — *Net Wt. 14 oz.* — **$9.99**
#93599 Paprika — *Net Wt. 1 lb. 9 oz.* — **$12.99**
#93603 Paprika, Hungarian — *Net Wt. 15 oz.* — **$12.99**

PARSLEY
#93605 Parsley Flakes — *Net Wt. 2 oz.* — **$6.99**

PEPPER
#93607 Black Pepper, Coarse (10 Mesh) — *Net Wt. 1 lb.* — **$14.99**
#93613 Black Pepper, Table (34 Mesh) — *Net Wt. 1 lb. 11 oz.* — **$21.99**
#93609 Black Pepper, Cracked (6 Mesh) — *Net Wt. 14 oz.* — **$12.99**
#93611 Black Pepper, Fine (64 Mesh) — *Net Wt. 15 oz.* — **$13.99**
#93614 Black Pepper, Table (34 Mesh) — *Net Wt. 15 oz.* — **$13.99**
#93616 Black Pepper, Whole — *Net Wt. 1 lb.* — **$14.99**

PEPPER, CHIPOTLE
#93658 Chipotle Pepper, Ground (8K) — *Net Wt. 1 lb.* — **$14.99**

PEPPER, HABANERO
#93661 Habanero Pepper, Blend (130K) — *Net Wt. 6 oz.* — **$9.99**

PEPPER, JALAPENO
#93565 Jalapeno Pepper, Diced (4K) — *Net Wt. 5 oz.* — **$7.99**
#93567 Jalapeno Pepper, Ground (4K) — *Net Wt. 14 oz.* — **$19.99**

PEPPER, RED
#93623 Pepper, Red, Hot (35K) — *Net Wt. 13 oz.* — **$8.99**
#93622 Pepper, Red, Hot (35K) — *Net Wt. 1 lb. 7 oz.* — **$12.99**
#93626 Pepper, Red, Hot (55K) — *Net Wt. 13 oz.* — **$8.99**
#93625 Pepper, Red, Hot (55K) — *Net Wt. 1 lb. 7 oz.* — **$12.99**
#93629 Pepper, Red, Hot (90K) — *Net Wt. 10 oz.* — **$8.99**
#93628 Pepper, Red, Hot (90K) — *Net Wt. 1 lb. 3 oz.* — **$12.99**

PEPPER, MISC.
#93633 Red Bell Pepper, Diced — *Net Wt. 7 oz.* — **$8.99**
#93631 Green Bell Pepper, Diced — *Net Wt. 6 oz.* — **$7.99**
#93636 Red Pepper, Crushed — *Net Wt. 11 oz.* — **$8.99**
#93635 Red Pepper, Crushed — *Net Wt. 1 lb. 4 oz.* — **$12.99**
#93620 White Pepper, Fine (64 Mesh) — *Net Wt. 14 oz.* — **$15.99**

PICKLING SPICE
#93639 Pickling Spice — *Net Wt. 11 oz.* — **$8.99**
#93638 Pickling Spice — *Net Wt. 1 lb. 4 oz.* — **$11.99**

POPPY SEED
#93641 Poppy Seed — *Net Wt. 1 lb. 3 oz.* — **$8.99**

ROSEMARY
#93645 Rosemary, Ground — *Net Wt. 8 oz.* — **$6.99**

SAGE
#93647 Sage, Rubbed — *Net Wt. 4 oz.* — **$6.99**

SAFFRON

We sell prime grade Saffron Only! (Product Of Spain) Net Wt. 1 oz. All 1 oz. cans are registered and sealed. Saffron is picked by hand and one flower yields only 3 stems (or stigmas as called in the spice trade). It requires the harvest of 225,000 stigmas to produce 1 pound of saffron.

#93674 *Ship Wt. 1 lb.* **$129.99**

SAVORY
#93649 Savory, Ground — *Net Wt. 12 oz.* — **$9.99**

SESAME SEED
#93651 Sesame Seed, Whole — *Net Wt. 1 lb. 2 oz.* — **$7.99**

SMOKED PAPRIKA
#93604 Smoked Paprika — *Net Wt. 8 oz.* — **$8.99**

THYME
#93653 Thyme, Ground — *Net Wt. 10 oz.* — **$7.99**

TURMERIC
#93677 Turmeric, Ground — *Net Wt. 1 lb.* — **$11.99**

SCALES

When making those batches of sausage, or any home-made project, you need accurate measures of your creation. We have a scale for every need; whether you are a hunter/processor and need a heavy-duty hanging scale for your gambrels, a traditional produce hanging scale, scales with stainless steel bowls or digital scales for precision weighing at affordable prices.

11 LB. DIGITAL KITCHEN SCALE

Flat construction, only 0.63"/16mm high. It's sleek weighing platform is made of hygienic brushed stainless steel, and includes a large illuminated Blue LED screen. Convenient add-weight (tare) function. Liquids are displayed in volume (ml/fl oz). Energy saving auto-off function. Product Features: • 11 lb/5 kg capacity • 1 g/0.05 oz. accuracy • Soft-touch controls • Brushed stainless steel weighing platform • Display can be switched to show weight or volume • Energy saving auto-off function.

Dimensions: 6 ⅜" W x 9" D x ⅝" H.

#64161 *Ship. Wt. 3 lbs.* **$39.99**

Digital read out for accurate measurement.

MEASURING CUP WITH DIGITAL SCALE

Automatically converts 5 preset ingredients - flour, sugar, milk, water and oil - from ounces (weight) to cups (volume). Measures water, oil and milk in cups, fluid ounces or mililiters. Measures flour and sugar in cups, ounces/pounds or grams. Easy to read measuring cup marks in ¼ cup and 2 ounce increments. Weighing capacity 6.6 lb x ⅛ oz / 35 kg x 1 g / 6 cups 48 oz / ⅛ cup or fl oz / 3000g x 1 ml. Tare/add and weigh and recalibration features, low battery warning, auto off. Cup/ounce conversion chart included. Lithium battery included.

#64123 *Ship. Wt. 2 lbs.* **$29.99**

11 LB. DIGITAL KITCHEN SCALE

A simple yet highly dependable digital scale from the Taylor company. Perfect for weighing anything up to 11 lbs. Has an easy to read digital display and long-lasting lithium batteries.

Specifications:
Weighs in pound/ounces or kilo/grams
Capacity: 11lb / 5 kg
Large Weighing Platform
LCD Display with 0.8" Characters
NSF Listed

Dimensions: 6 ⅝" W x 8 ⅛" D x 1 ¼" H

#64157 *Ship Wt. 3 lbs.* **$29.99**

11 LB. DIGITAL KITCHEN SCALE

With precise 1 g/0.05 oz graduation, it easily and accurately weighs up to 11 lb/5 kg. Removable weighing platform made of safety glass. Large, easy to read LCD screen. Convenient tare function. Space saving, easy to clean design. Energy saving auto-off function.

Product Features: • 11 lb/5 kg capacity
• 1 g/0.05 oz. accuracy
• Convenient tare function
• Material: Safety Glass/Plastic
• Batteries: Takes 2 x AA (Included)

Dimensions: 4 ½" W x 8" D x 1 ⅛" H.

#64162 *Ship. Wt. 3 lbs.* **$24.99**

33 LB. DIGITAL KITCHEN SCALE

A 33 lb/15 kg weight capacity scale that measures accurately to within 1 g/0.05 oz., all with patented soft-touch controls. Super slender profile with an extra-large weighing platform. The smooth glass surface wipes clean, with no protruding buttons to get in the way. Large items may hide the display, but the innovative HOLD function lets you read the precise weight even 10 seconds after the weighing process. Convenient tare function. Energy saving auto-off function.

Dimensions: 7 ⅞" W x 10 ⅜" D x 1 1/16" H.

Made by Soehnle®

#64159 *Ship. Wt. 3 lbs.* **$44.99**

TOR REY L-PC-40L COMPUTING SCALE

For those that don't have a lot of counter space.

- Stainless Steel Cabinet & Platter
- 9" x 12" Platter
- 100 Price Memories
- 8 Direct Access Keys
- 40 lb. Capacity x .01 lbs Precision
- Tare/Zero/Pre-Pack Functions
- Front/Rear LCD Displays with Backlight
- Built-In Rechargeable Battery

#64163 *Ship. Wt. 12 lbs.* **$179.99**

TOR REY PC-40L DIGITAL PRICE COMPUTING SCALE

A great tool for the sale of commodities in a variety of stores.

- Stainless Steel Cabinet & Platter
- 11" x 14" Platter
- 40 lb. Capacity
- Precision: .01 lbs (40 lb)
- 100 Price Memories
- 15 Direct Access Keys
- Built-In Rechargeable Battery
- Tare/Zero/Pre-Pack Functions

#64156 *Ship. Wt. 18 lbs.* **$299.99**

(A) 110 LB. HEAVY DUTY DIAL SCALE

- Wide, baked enamel body for easy clean up
- 12" square Stainless Steel platform
- Weighs in ½ pound increments
- 1 year warranty included

#64152 *Ship. Wt. 16 lbs.* **$89.99**

(B) 11 LB. DIAL SCALE WITH STAINLESS STEEL BOWL

- 11 lbs./5 kg. weighing capacity
- 1 oz. / 25 Gram increments
- 8 ½" Stainless Steel bowl
- Chrome Plated Body

#64155 *Ship. Wt. 5 lbs.* **$39.99**

(C) 44 LB. STAINLESS STEEL DIAL SCALE

- 10 ⅝" high Stainless Steel body
- 9 ⅝" square Stainless Steel platform
- Measures in 2 oz. and 50 g. increments
- 1 year warranty included

#64153 *Ship Wt. 8 lbs.* **$49.99**

(D) 440 LB. HANGING SCALE

Specifications:

- Large, easy-to-read numbers with 2 lb. increments
- Steel case with cover for durability
- Easily readjusts to zero
- Durable steel hooks for easy set-up

#64149 *Ship Wt. 3 lbs.* **$39.99**

visit us online at www.sausagemaker.com for recipes and tutorials

VACUUM SEALERS

HOUSEHOLD VACUUM SEALER

Sleek, kitchen-friendly, lightweight and quiet; this sealer is great for occasional usage. Moisture diverting vacuum channel minimizes water from entering and damaging internal mechanism.

Features:

- Maximum sealing width 12.2"
- 12-20 second work speed
- Automatic lip-release after sealing is complete
- Adjustable vacuum pressure for hard, moist and soft foods
- 110V/60Hz/110W (ETL C&US)

Product Dimensions: 15 ⅝" W x 6 ½" D x 3 ⅞" H

#32299 *Ship. Wt. 5 lbs.* **$99.99**

12" VAC SEALER

Heavy Duty vacuum sealer that will serve well during either your farm/garden harvest, hunting or fishing season. Built for frequent use, this sealer is ready for any task you throw at it. Stainless Steel body with gray hard plastic lid.

FEATURES:

- Adjustable Sealing Time • Built-in Cooling Fan
- Efficient Double-Piston Commercial Pump
- Pulse-vac, Manual Vacuum Time and Pressure Control
- **110V/60Hz/700W (ETL C&US)**

Product Dimensions: 15 ½" W x 11 ⅞" D x 4 ¼" H

#32298 *Ship. Wt. 16 lbs.* **$265.99**

15" COMMERCIAL GRADE SEALER

Has an innovative internal, automatic bag locking mechanism so you don't have to hold your bag, maneuver the lid and hold it down simultaneously. Lid-free vertical design saves valuable counter space and frees your hands. LEDs light up vacuum mechanism. Adjustable pressure & seal time, pulse-vacuum, marinate mode and rapid cuisine marinate modes for added customizability. Instant Seal function which bypasses pump. Stainless Steel Housing. Extra long 15" sealing bar accompanies larger variety of vac bags.

PRODUCT DIMENSIONS: 18 ¾" W X 8" D X 7 ¾" H

#32297 *Ship. Wt. 18 lbs.* ~~**$399.99**~~ **$359.99**

FOR SPECIAL DRY-CURING BAGS SEE PG. 39

ZIPPER SEAL VACUUM BAGS

- Recloseable zipper with easy tear notches
- Simmer or microwave food right in the bag
- Made from FDA listed food safe materials
- BPA free, non-toxic plastic!

#64216 (8" x 12" Bags, 50 count) *Ship. Wt. 2 lbs.* **$17.99**

UNIVERSAL VACUUM BAG ROLLS

- Heavy-duty bags with air-removal channels for maximum freshness
- Made from FDA listed food safe materials
- BPA free, non-toxic plastic!

#32255 (8" x 22" Rolls, 3 count) *Ship. Wt. 3 lbs.* **$19.99**

#32256 (11" x 18" Rolls, 3 count) *Ship. Wt. 3 lbs.* **$19.99**

VACUUM SEAL BAGS

- Heavy-duty bags with air-removal channels for maximum freshness
- Made from FDA listed food safe materials
- BPA free, non-toxic plastic. The vacuum seal bags will work with the following vacuum sealers: #32261, #32262, #32263, #32264, #32222

Item #	Dimensions	Ship. Wt.	Price
#32270	6" x10" 100 count	4 lbs.	$23.99 ea.
#32266	8" x 12" 100 count	4 lbs.	$29.99 ea.
#32267	11" x 16" 100 count	6 lbs.	$53.99 ea.
#32269	15" x 18" 100 count	9 lbs.	$69.99 ea.
#32271	Variety Pack *	4 lbs.	$25.99 ea.

Item #	Dimensions	Ship. Wt.	Price
#32276	6" x10" 1200 count	21 lbs.	$229.99 ea.
#32272	8" x 12" 1200 count	34 lbs.	$291.99 ea.
#32273	11" x 16" 600 count	30 lbs.	$271.99 ea.
#32275	15" x 18" 600 count	46 lbs.	$308.99 ea.
#32277	Variety Pack**	19 lbs.	$220.99 ea.

VACMASTER® VP112

This vacuum chamber machine provides the solution to the common problem of vacuum packaging moisture-rich foods. This is accomplished by creating a vacuum in and around the bag instead of using suction-based channeled oxygen removal.

Specifications: • Sleek stainless steal body, counter-top friendly, hygienic design • Wide 12" Seal Bar • Comes with 40 assorted precut Vacmaster® pouches: (10) 6" x 12", (10) 8" x 10", (10) 10" x 13", (10) 12" x 14" • 600 Watt power

Machine Dimensions: 24" x 16" x 9" **Chamber Dimensions:** 12" x 11" x 5" deep

#32263 *Ship. Wt. 57 lbs.* **$725.99**

PRO-2300 STAINLESS STEEL

• Commercial-grade vacuum sealer with an extra large Non-stick bar for sealing bags up to 15" wide. • Double piston vacuum-pump delivers 28" HG vacuum strength with 935 watts of power. • LED lights let you monitor the stages of the sealing process. • Automatic Mode has simple one-touch vacuum to-seal operation. • Manual Seal Mode lets you control the amount of vacuum pressure for sealing soft foods, photos, valuables or delicate objects. • See-thru acrylic vacuum lid for perfect bag alignment while sealing. • Fan-cooled motor • Detachable power cord with convenient cord storage compartment. • Heavy-duty construction • 715 Watt power. **Dimensions:** 12.3" L x 19" W x 6" H.

#32264 *Ship. Wt. 27 lbs.* **$489.99**

PRO-2100 VACUUM SEALER

Same Specifications as the Pro-2300 however this vacuum sealer is white powder coated steel.

#32222 *Ship. Wt. 27 lbs.* **$469.99**

visit us online at www.sausagemaker.com for full line of vacuum bags.

DON'T FORGET THESE!

CHAMBER BAGS

Pack of 100. Will work with VP112, VP215, VP320 Smooth finished interior.

10" X 13" CHAMBER BAGS

#32243 *Ship. Wt. 6 lbs.* **$19.99**

12" X 12" CHAMBER BAGS

#32245 *Ship. Wt. 6 lbs.* **$19.99**

7.5" FOOD SLICER

- Thick-slice Meat, Cheeses and other Foods up to 9⁄16" Thick
- Built-in Thickness Adjustment Knob on Side
- Clear Plastic Pressing Handle with Gripping Teeth
- 7.5" Blade Made of Hardened Stainless Steel
- Powerful 180W AC Motor
- Non-Slip Feet
- 110V/60Hz/180W
- ETL (C & US)
- One Year Limited Warranty

Dimensions: 16" W x 9 7⁄8" D x 12" H

#62109 *Ship. Wt. 12 lbs.* ~~**$89.99**~~ **$79.99**

8.7" FOOD SLICER

- Thick-slice Meat, Cheeses and other Foods up to 9⁄16" Thick
- Built-in Thickness Adjustment System on Side
- Stainless Steel Sliding Food Carriage
- 8.7" Serrated Blade Made of Hardened Stainless Steel
- Powerful 180W AC Motor
- Non-Slip Feet
- 110V/60Hz/180W
- ETL (C & US)
- One Year Limited Warranty

Dimensions: 15 1⁄2" W x 9 3⁄4" D x 10 3⁄4" H

#62113 *Ship. Wt. 14 lbs.* ~~**$114.99**~~ **$99.99**

10" HEAVY DUTY FOOD SLICER

- Powerful 250W (0.4HP) Motor
- Reliable Belt Driven Design
- Slices Foods 9⁄16" Thick
- Blade's Running Speed is 300 RPM
- Tilted Food Carriage for Easy Feeding
- Easy to Use Built-in Blade Sharpener
- Non-Slip Rubber Feet
- 110V/60Hz/300W
- ETL (C & US)
- One Year Limited Warranty

Dimensions: 20 1⁄2" W x 15 1⁄2" D x 14 3⁄4" H

#62115 *Dimensional Wt. 45 lbs.* ~~**$395.99**~~ **$355.99**

12" HEAVY DUTY FOOD SLICER

- Stainless steel food contact area and blade.
- Voltage: 110V 60 Hz , 250 Watts
- 12" (300mm) dia. stainless steel blade
- Numeric dial thickness control for precise cut
- Up to 9⁄16" (15mm) adjustable cutting thickness
- 8 3⁄4" x 11" cutting capacity
- Built-in blade sharpener
- Smooth Carriage Sliding for Effortless Slicing
- Belt Driven Motor • Reverse Switch
- Net weight 63 lbs.

Dimensions: 23 1⁄2" L x 21" H x 17 3⁄4" D

#64137 *Ship. Wt. 76 lbs.* ~~**$699.99**~~ **$629.99**

CUT RESISTANT GLOVE

Synthetic yarn contains stainless steel for exceptionally high cut protection. 3 strands of stainless steel, 6,300 lbs. of cut resistance. Heavyweight glove with no seams to irritate hands. Liner provides extra comfort. Reversible so it can be worn on either hand. Comes with 1 cut resistant glove, and 1 cotton glove.

#81356 **MEDIUM** *Ship. Wt. 1 lb.* **$15.99**
#81357 **LARGE** *Ship. Wt. 1 lb.* **$17.99**

THERMOPLASTIC CUTTING BOARD

Thermoplastic helps hide knife marks, and is easy on the knife. It is odorless, tasteless and non absorbent. Won't crack or bend.
24" × 18" × ½" surface.

#31200 *Ship. Wt. 8 lbs.* **$24.99**

WOOD CUTTING BOARD

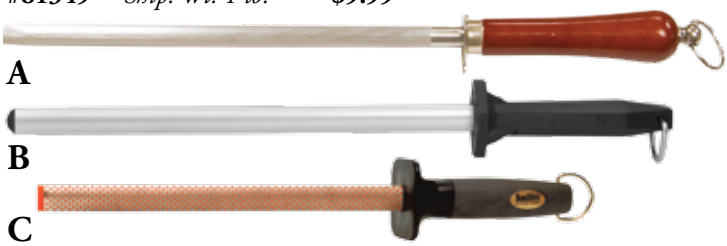
Bally cutting board is electronically bonded into solid units of edge grain maple. More expensive cutting boards, such as this butcher block, are durable and can be sanded and refinished, extending their life. **Dimensions:** 24" x 18" x 1 ¼"

#31203 *Ship. Wt. 18 lbs.* **$49.99**

KNIFE & SCISSORS SHARPENER

The Knife & Scissors Sharpener features a "V" shaped cutting head with 2 crossed tungsten carbide blades.

#81349 *Ship. Wt. 1 lb.* **$9.99**



(A) 12" & 14" SHARPENING STEEL

#81302 **12" Sharpening Steel** *Ship. Wt. 1 lb.* **$12.99**
#81301 **14" Sharpening Steel** *Ship. Wt. 1 lb.* **$14.99**

(B) 10" & 12" DIAMOND KNIFE SHARPENER

#81300 **10" Diamond Knife Sharpener** *Ship. Wt. 1 lb.* **$14.99**
#81350 **12" Diamond Knife Sharpener** *Ship. Wt. 1 lb.* **$16.99**

(C) SMITH'S 10" DIAMOND KNIFE SHARPENER

Smith's diamond sharpening steel features an overlapping oval-hole surface design, which is coated with multiple layers of Monocrystalline diamonds. This helps speed the sharpening process by collecting and holding the metal filings, which usually build up during sharpening.

#81351 *Ship. Wt. 1 lb.* **$32.99**

POULTRY SHEARS

Ship Wt. 1 lb.

(A) #81389 Mundial Chrome Poultry Shears **$39.99**
(B) #81398 Poultry Shears **$14.99**

#81318 **6" Cleaver** *Ship. Wt. 2 lbs.* **$11.99**
#81317 **8" Cleaver** *Ship. Wt. 3 lbs.* ~~$19.99~~ **$14.99**
#81319 **10" Cleaver** *Ship. Wt. 4 lbs.* **$29.99**

KNIVES

The following line of top quality Mundial knives reflects our determination to provide you with the best products available at the best possible price. These knives have been specifically designed for the food processing industry. Made from high-carbon stainless steel for increased durability; with a hardness rating from 54 to 57 HRC. Buy with confidence; Mundial's reputation for quality knives is unsurpassed for a reason!

CURVED BONING KNIVES

#81228	6" Boning Knife Curved Flexible	**$11.99**
#81229	6" Boning Knife Curved Semi-Stiff	**$11.99**

BREAKING KNIVES

#81311	8" Breaking Knife	**$16.99**
#81310	10" Breaking Knife	**$19.99**

BONING KNIVES

#81226	6" Boning Knife Narrow Flexible	**$11.99**
#81227	6" Boning Knife Narrow Stiff	**$11.99**

FILLET KNIVES

#81320	8" Fillet Knife Narrow Flexible	**$12.99**
#81321	8" Fillet Knife Narrow Stiff	**$12.99**

BUTCHER KNIVES

#81304	8" Butcher Knife	**$17.99**
#81305	10" Butcher Knife	**$20.99**
#81306	12" Butcher Knife	**$25.99**

CIMETER KNIVES

#81307	10" Cimeter Knife	**$21.99**
#81308	12" Cimeter Knife	**$24.99**
#81309	14" Cimeter Knife	**$29.99**

PARING KNIVES

#81441	Paring Knife Collection (Set of 3)	**$12.99**

SKINNING KNIFE

#81340	6" Skinning Knife	**$16.99**

MAGNETIC KNIFE HOLDER

#81303	12" Magnetic Knife Holder	**$15.99**

CLEAVER

#81313	6" Cleaver	**$24.99**

JACCARD ADVANCED CERAMIC KNIVES

Razor sharp edges and perfectly designed handle make these knives a food preparers dream. Backed by Lifetime Warranty from Jaccard, these knives will never need sharpening. If your knife should chip or break, the manufacturer will replace it for free (customer pays shipping). Ceramic will never transfer metallic residue to your fresh fruits and vegetables, causing them to brown quickly and altering taste and smell. These light weights, rust proof blades will cut all type of fruits, vegetables and boneless meats.

* All Jaccard Advanced Ceramic knives come with a durable protective sheath for safe storage and prolonged product life. All single knives Ship. Wt. 1 lb.

#81322	8" CHEF'S KNIFE	**$49.99**
#81323	5" SANTOKU KNIFE	**$25.99**
#81316	3" PARING KNIFE	**$14.99**
#81314	6" CHEF'S KNIFE	**$34.99**
#81315	4" UTILITY KNIFE	**$19.99**

CUT THE COST AND SAVE!
GET 3 KNIVES AT A GREAT DEAL!

CHEF'S KNIFE KIT I

#81322	8" CHEF'S KNIFE	$49.99
#81323	5" SANTOKU KNIFE	$25.99
#81316	3" PARING KNIFE	$14.99
TOTAL:		~~$90.97~~
#81328	*SHIP. WT. 4 LBS.*	**YOUR COST: $79.99**

(A)

(B)

(A) SAFETY-T BONING KNIVES

Ship Wt. 1 lb.

#81312	5" T- HANDLE BONING KNIFE	**$24.99**
#81332	6" T- HANDLE BONING KNIFE	**$24.99**

For A Wider Knife Selection
Please Visit Us Online
www.sausagemaker.com

(B) ERGO SHARP KNIVES

Ship Wt. 1 lb.

#81330	3 ¾" SLANT POINT KNIFE	**$10.99**
#81331	WIDE 6" BONING KNIFE	**$12.99**

SHARPENERS

COMMERCIAL 2000 DIAMOND HONE KNIFE SHARPENER
A Commercial Sharpener to meet the needs of the commercial kitchen. With lightning fast diamond abrasives this sharpener is meant for hairsplitting sharpness in second. Easy to use detachable sharpening module makes cleaning in the dishwasher or sink safe and effective. Sharpens straight edge & serrated knives. two stages create double bevel edges that stay sharp longer.
#81336 *Ship. Wt. 7 lbs.* **$429.99**

130 PROFESSIONAL SHARPENING STATION, BLACK
A major breakthrough in sharpening technology, the M130, presents all your sharpening options in one compact appliance. It professionally sharpens steel, and strops all brands and types of knives in seconds. Three stages make it possible to obtain a "better than factory" edge quickly and effortlessly. 3 year limited warranty. UL or ETL and Canadian Approval. Assembled in the U.S.A.
#81338 *Ship. Wt. 5 lbs.* **$149.99**

500 SCISSORPRO SCISSOR SHARPENER
The Diamond Hone® Scissor Sharpener is ideal for household, sewing, kitchen and craft scissors. With professional quality sharpness and unparalleled simplicity, the ScissorPro® will save you time and money by sharpening your scissors yourself. Safe for quality scissors and never detempers. 2 stage 100% diamond abrasives. Sharpens without need to disassemble scissors.
#81337 *Ship. Wt. 4 lbs.* **$99.99**

312 DIAMOND ULTRAHONE KNIFE SHARPENER
This compact professional electric 2-Stage knife sharpener sharpens both straight edge and serrated knives to better than factory edges, in just minutes. 2-Stage sharpening provides "Gothic Arch" shaped edges which are stronger and longer lasting than hollow ground or conventional "V" edges. One year limited warranty. UL or ETL and Canadian Approval. Assembled in the U.S.A.
#81339 *Ship. Wt. 4 lbs.* **$79.99**

ANGLESELECT PROFESSIONAL KNIFE SHARPENER

This versatile 3-stage manual knife sharpener is engineered to restore and recreate both a 20 degree edge for European and American style knives and a 15° edge for Asian style knives.
#81363 *Ship. Wt. 2 lbs.* **$29.99**

CHEF'S CHOICE BONING KNIFE

New Trizor® technology knives are 2 to 3 times sharper and stay sharp up to 10 times longer. Molded-on handle seals out dangerous bacterial contamination. 5 ½" blade & 10 ½" overall. Weighs 6 oz. Made in USA
#81391 *Ship Wt. 1 lb.* **$89.99**

SHARPENING BELTS & STONES

WORK SHARP BLADE SHARPENER
Using flexible abrasive belts, the sharpener is able to sharpen not just straight bladed knives, but also curved knives, tanto blades, filet knives, serrated knives, gut hooks and virtually any other shape of knife blade. The Knife & Tool Sharpener uses precision angle sharpening guides to ensure that you get the proper angle every time. Two guides are included: a 50° guide for hunting and outdoor knives (25° per bevel) and a 40° guide for thinner blades and kitchen knives (20° per bevel). Professional knife makers use flexible belts to put a razor sharp edge on their blades, and now you can have the same technology at home to use any time your knives get dull.
#82130 *Ship. Wt. 4 lbs.* **$89.99**

ASSORTED BELT KIT FOR WORK SHARP BLADE SHARPENER
Includes: (2) P80 Coarse Grit Belts (2) P220 Medium Grit Belts (2) 6000 Fine Grit Belts. These engineered abrasives from Norton and Micro –Mesh are ½ inch x 12 inch and do not fit other Work Sharp products.
#82132 *Ship. Wt. 1 lb.* **$12.99**

BELTS FOR WORK SHARP BLADE SHARPENER
#82133 FINE (pack of 6) *Ship. Wt. 1 lb.* **$10.99**
#82134 MEDIUM (pack of 6) *Ship. Wt. 1 lb.* **$10.99**
#82135 COURSE (pack of 6) *Ship. Wt. 1 lb.* **$10.99**

WORK SHARP GUIDED FIELD SHARPENER
Includes: (1) Coarse Diamond Plate, (1) Fine Diamond Plate, (1) Large Ceramic Rod with 3 Positions (coarse, fine and fish hook grooves), (1) Small Ceramic Rod, (1) Leather Strop conditioned with Micro-Abrasive, Broadhead Wrench and User's Guide. This tool is assembled and quality checked in Ashland, Oregon and has a Limited Lifetime Warranty. Includes a detailed User's Guide inside the tool under the diamond plate for convenient storage.
#82131 *Ship. Wt. 1 lb.* **$29.99**

TRI-HONE 8
3 STONE COMBO
Includes: a Hall's carbo-ark medium silicone carbide stone for setting the bevel on dull or badly nicked blades, a 100% natural soft Arkansas stone for a good polished edge, and a 100% natural hard Arkansas stone for a keen polished to produce the razor sharpness you expect from an Arkansas stone, and an 1oz. Honing Oil.

Dimensions: 8" L x 1 ⅝" W x ½" H
#82117 *Ship. Wt. 3 lbs.* **$39.99**

SOFT / HARD ARKANSAS COMBINATION
Very popular all-purpose 2-Stone Combo. Stone is 8" long, 2" wide and 1" thick which provides an elevated work surface for easy sharpening. Comes with custom wooden storage box.

Dimensions: 8" L x 2" W x 1" H
#82116 *Ship. Wt. 3 lbs.* **$39.99**

SURGICAL BLACK ARKANSAS
Most commonly used for industrial applications where an extremely extra-fine polish is required. They are also used among woodcrafters and a variety of industries including the dental industry. The stones are blue-black or black in color. All stones come with a custom leather pouch for storage.
Dimensions: 4" L x 1 ⅝" W x ½" H
#82119 *Ship. Wt. 1 lb.* **$26.99**

DELUXE HONING KIT
This self-contained deluxe honing kit is designed to make honing any pocket knife easy.
Includes:
- 5" x 1 ⅝" x ½" Soft Arkansas medium
- 5" x 1 ⅝" x ½" Hard Arkansas fine
- 4oz. Honing Oil
- Large wooden box

#82118 *Ship. Wt. 2 lbs.* **$21.99**

SMOKERS

304 Stainless Steel

Easy Clean

EASY MOBILITY

20 LB. STAINLESS STEEL SMOKER

Redesigned to include a digital controller with a built-in thermostat sensor for precision. Made specifically for the home user. 304 series, food grade stainless steel construction.

Features include:

- Digital control & internal temperature sensor
- Smoke diffuser lowered to maximize meat capacity
- Smoke diffuser ventilated to disperse smoke more evenly.
- Drip collecting base directs drippings underneath smoker.
- Large rear casters and push/pull handle allow easy mobility.
- Raised heating element for cleaning clearance under the burner.
- 1000 Watt, 110V Heating Element

Comes With:

• 4 Shelves • 3 Wooden Dowels
• Stainless Steel Sawdust Pan

Shipped By Truck

Specifications:

• Spacing Between Shelves: 3 ½"
• Inside Dimensions: 16 ⅜" W x 15" D x 15 ½" H (minimum) 22 ¾" H maximum
• Outside Dimensions: 19 ¼" W x 19 ½" D x 36 ⅝" H

#41151 *Shipped by Truck* ~~$869.99~~ $779.99

30 LB. STAINLESS STEEL SMOKER

Our original rooftop design creates a larger interior height, allowing you to hang longer fish, larger ham, more sausage and bigger bologna. Removable top makes both the loading and unloading of meat easy. 10 shelf capacity and an extra bracket for hanging meat.

Features include:

• Digital control & internal temperature sensor built-in.
• Smoke diffuser lowered to maximize meat capacity.
• Smoke diffuser ventilated to disperse smoke more evenly.
• Angled base directs drippings underneath smoker.
• Large rear casters and push/pull handle allow easy mobility.
• Raised heating element for cleaning clearance under the burner.
• 1000 Watt, 110V Heating Element

Comes With:

Shipped By Truck

• 4 Shelves • 3 Wooden Dowels
• Stainless Steel Sawdust Pan • Removable Shelving Brackets

SPECIFICATIONS:

• Top bracket for hanging long sausage, ham, and poultry
• Full Stainless Steel Construction (304 series, food grade)
• 1 ¾" distance between shelves.
• Optional opening for steam generating
• Inside Dimensions: 16 ⅜" W x 15" D x 24" H (min) 32" H (max)
• Outside Dimensions: 23 ½" W x 18 ¼" D (23 ¾" w/rear handle) x 47" H
• Roof Dimensions: 22 ¾" W x 18 ½" D

#40903 *Shipped by Truck* ~~$999.99~~ $899.99

BLACK PROPANE GAS SMOKER

With this propane smoker you're no longer tied to the garage or backyard. Take this smoker with you on your next camping trip, and cook or smoke delicious meats and fish. This 36" high propane smoker is equipped with a rotary igniter for easy starting and an adjustable temperature control panel to help maintain the temperatures you need.

Specifications:

- Steel Construction, Black Powder Coated
- 20,000 BTU burner • 3 Adjustable Damper Plates
- 2 Carrying Handles • Non-Insulated Smoker

COMES WITH:

- 4 Chrome Plated Shelves 14" X 14" • Thermometer • Water Pan
- 2 Stainless Steel Sausage Hangers with 6 Hooks each
- Dimensions: 36" high w/o legs, 16" wide, & 16" deep

#41349 *Ship Wt. 75 lbs.* ~~$335.99~~ **$299.99**

MADE BY TSM

304 Stainless Steel

Easy Clean

EASY MOBILITY

50 LB. STAINLESS STEEL SMOKER

If our 20 or 30 lb. Capacity smoker isn't large enough to satisfy your smoking needs, the 50 lb. Capacity Insulated Smoker is our larger, industrial strength model. The smoking possibilities are endless!

Features include:

Digital control & internal temperature sensor built-in for precision.

- Smoke diffuser lowered to maximize meat capacity.
- Smoke diffuser ventilated to disperse smoke more evenly.
- Drip collecting base directs drippings underneath smoker.
- Large rear casters and push/pull handle allow easy mobility.
- Raised heating element for cleaning clearance under the burner.
- 2,100 Watt, 220 Volt Heating Element.

Comes With:

- 6 Stainless Steel "V" sticks
- 3 Chrome Plated Shelves
- 12" Stainless Steel Sawdust pan

SPECIFICATIONS:

- 304 series, food grade Stainless Steel Construction – 22ga
- Heavy duty 6 lb. Density board to keep temperature accurate.
- Inside Dimensions: 21" W x 19" D x 37 ½" H
- Outside Dimensions: 29 ¾" W x 22 ¾" D x 54 ¼" H (w/ legs & chimney)

#41834 *Shipped by Truck* ~~$1,859.99~~ **$1,669.99**

For Our Full line of Custom and Larger Capacity Smokers visit us at www.sausagemaker.com/smokehouses_meatsmokers.aspx

STUFFERS

ALL MODELS COME WITH:

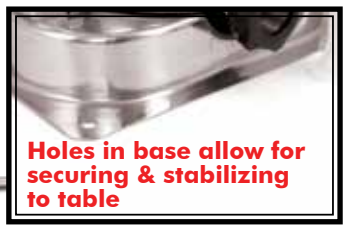
- Stainless Steel cylinder - 18ga 304 Grade
- 3 plastic stuffing tubes (11/16", 7/8" , 1 1/4")
- Food Grade plastic piston with Duro-Nitrile "O"-Ring
- Stainless Steel base has 1/2 dia hole on each corner for easy attachment to table top
- Stainless Steel Pressure Relief Valve reduces blowout of casing during stuffing.

MADE BY TSM

MADE BY TSM

A B C

Specially hardened black oxide metal pinion & bevel gears



Holes in base allow for securing & stabilizing to table

15 LB. SAUSAGE STUFFER

- Stainless steel cylinder and base
- Chrome plated cast iron frame
- Precision steel pinion and bevel gears
- Double threaded steel rod
- Chrome plated steel crank with polypropylene handle
- Pressure release valve
- Includes 3 stuffing tubes; 1", ¾" ½" sizes
- Stuffer Dimensions: 16" x 13" x 21"

#51510 *Ship. Wt. 28 lbs.* ~~$309.99~~ $274.99

(A) 5 LB. SAUSAGE STUFFER

This model features a Stainless Steel Cylinder, Threaded Rod, Base, Air Valve and a Chrome Plated Frame.

#50510 *Ship. Wt. 12 lbs.* ~~$139.99~~ $125.99

(B) 5 LB. DELUXE SAUSAGE STUFFER

This stuffer is made entirely of 304 grade stainless steel with heavy-duty plastic components. The exclusively designed frame is constructed of stainless steel to improve the unit's strength, and we build the base larger and equip it with four bolt-ready holes to further improve stability by securing the stuffer to a butcher block.

#50501 *Ship. Wt. 12 lbs.* ~~$335.99~~ $299.99

(C) 15 LB. SAUSAGE STUFFERS

Commercial Strength Sausage Stuffer for the home user. For medium to large size jobs, this stuffer combines the best of both the 5lb. & 25lb. capacity stuffers. Both models feature a streamline design to save counter space.

STANDARD MODEL

- Steel double Acme threaded rod
- Chrome plated cast iron frame
- Steel crank with plastic handle

DELUXE MODEL

- Stainless Steel double Acme threaded rod
- Stainless Steel frame • Stainless Steel crank with plastic handle

Product Dimensions:

- Cylinder Dimensions: 9 ¾" H x 8 ½" dia.
- Base Dimensions: 16"L x 10 ½"W x 19 ½"H
- Overall Height: 19 ½"H

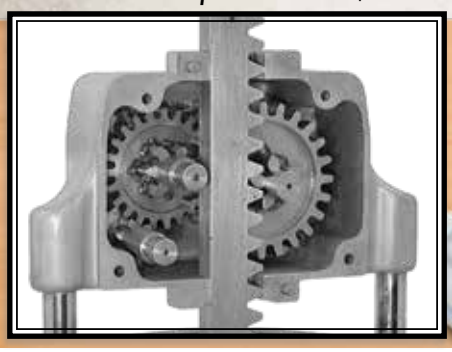
#51523 **Standard Model** *Ship. Wt. 26 lbs.* ~~$445.99~~ $399.99

#51501 **Deluxe Model** *Ship. Wt. 25 lbs.* ~~$559.99~~ $499.99

ALL MODELS COME WITH:

- Stainless Steel Cylinder – 18ga, 304 Grade • Stainless Steel Base with holes for attachment to tabletop • 3 Plastic Stuffing Tubes: 11/16", 7/8", 1 1/4"
- Precision made steel gears
- Food-grade plastic piston
- USDA Approved

- Bracket Support comes with 30 lb. Stuffer Only. Use the item number below to order. **#P53001-25** Support Brackets with U-Bolts *Ship Wt. 5 lbs.* **$69.99**



GEAR REDUCTION SAUSAGE STUFFERS

Crank down slowly to stuff sausage with little exertion on one gear, then crank back up quickly to reload the cylinder on the faster gear. Both stuffing tubes and locknut from your 15 lb. model work with these new models. All of our geared models feature an innovative cylinder locking system on the base to prevent shifting during use.

MANUAL/ELECTRIC SAUSAGE STUFFERS

Remarkably quiet yet powerful enough to push sausage sticks through a tiny ⅜" tube without a problem. • Speed Control Dial-Work at your comfort level. • Foot Pedal or Push-Button Control • "Auto Up" button your stuffer starts working instantly. • Limit Switch- Stuffer automatically shuts off when the piston is either raised all the way for filling or when it is lowered completely after the casing is stuffed. • Safety Features- Motor housing is completely enclosed.

Dimensions:

- Cylinder Dimensions: (20 lb.) 13" H x 7 ⅜" dia. (25 lb.) 17" H x 7 ⅜" dia. (30 lb.) 20 ¾" H x 7 ⅜" diameter.
- Overall Height: (20 lb.) 24 ¾" (25 lb.) 28 ½" (30 lb.) 33"
- Base Dimensions: 16" L x 10 ½" W

#52001	**20 lb. Stuffer**	*Ship Wt. 54 lbs.*	~~$1,114.99~~	$999.99
#52501	**25 lb. Stuffer**	*Ship Wt. 57 lbs.*	~~$1,209.99~~	$1,086.99
#53001	**30 lb. Stuffer**	*Ship Wt. 64 lbs.*	~~$1,329.99~~	$1,192.99
#52002	**20 lb. Electric**	*Shipped by Truck*	~~$3,334.99~~	$2,999.99
#52502	**25 lb. Electric**	*Shipped by Truck*	~~$3,479.99~~	$3,131.99
#53002	**30 lb. Electric**	*Shipped by Truck*	~~$3,584.99~~	$3,224.99

PLASTIC STUFFING TUBES FOR 5 LB. STUFFERS

Ship Wt. 1 lb. Diameter is 1 9⁄16" at the connecting point to stuffer. 6" tube length with ⅝", ¾", & 1" opening where casings are applied. Sold in sets of 3 only. Can also be used for the Choprite, Porkert, Enterprise and old TSM 3 lb. stuffers.

FOR 15, 20, 25 AND 30 LB. STUFFERS

2" at the connecting point to stuffer. 8 ½" tube length with 1 1⁄16", ⅞" & 1 ¼" opening. Sold in sets of 3. Tubes can also be used for F. Dick Stuffers.

#56100	**5 lb. Stuffer** - ⅝", ¾", & 1"	**$24.99**
#56200	**15-30 Stuffer** - ⅝", ⅞" & 1 3⁄16"	**$39.99**

STAINLESS STEEL STUFFING TUBES FOR 5 LB. STUFFERS

These stuffing tubes can also be used for Porkert 3 lb. stuffers.

#56101	**½" O.D.x 7 ½"** *Ship Wt 1 lb.*	**$21.99**
#56102	**¾" O.D.x 7 ½"** *Ship Wt 1 lb.*	**$21.99**
#56103	**1 ¼" O.D.x 7 ½"** *Ship Wt 1 lb.*	**$21.99**
SET OF 3	**#56104** *Ship Wt 4 lbs.*	**$59.99**

FOR 15, 20, 25 AND 30 LB. STUFFERS

These stuffing tubes can also be used for F. Dick Stuffers.

#56215	**½" O.D. x 7 ½"** *Ship Wt 1 lb.*	**$24.99**
#56216	**¾" O.D. x 7 ½"** *Ship Wt 1 lb.*	**$24.99**
#56219	**1" O.D. x 7 ½"** *Ship Wt 1 lb.*	**$24.99**
#56217	**1 ¼" O.D. x 7 ½"** *Ship Wt 1 lb.*	**$24.99**
SET OF 4	**#56220** *Ship Wt 4 lbs.*	**$89.99**

GRINDERS

#10 ELECTRIC MEAT GRINDER

This grinder in particular is perfect for the home kitchen that occasionally grinds 10-20 lbs. of meat at a time.

- Storage compartments for two extra grinding plates and the power cord.
- On/Off/Reverse & Circuit Breaker Buttons
- 350 Watt Motor • UL Listed
- Fully Equipped with the following Accessories:
- Three (3) Grinding Plates:
  Fine (⅛"), Medium (3⁄16") & Coarse (5⁄16")
- 1 Stainless Steel Cutting Blade
- Three (3) Stuffing Tubes:
  Small (½"), Medium (¾") and Large (⅞") Diameter.

NOT RECOMMENDED FOR GRINDING BONES

#64106 *Ship. Wt. 17 lbs.* ~~$145.99~~ $129.99

HIGH PERFORMANCE GRINDERS
For A Strong Performance, You've Come To The Right Place

PRO-CUT 12 MEAT GRINDER

- Practical grinding system can be easily disassembled
- ¾ HP Motor (110V/60Hz)
- Stainless Steel Contruction
- Powerful Oil Bathed Steel Gear Transmission
- Feeding Area Only 2" for Safety
- **Dimensions:**
  13" W x 20" H x 22 ¾" D

• Capacity : 400 lbs. /hr

#60208 *Shipped by Truck* **$739.99**

PRO-CUT 22 MEAT GRINDER

- Washerless Grinding System for extended unit life
- 1 HP Motor (110V/60Hz)
- Stainless Steel Contruction
- Powerful Oil Bathed Steel Gear Transmission
- **High Capacity Head**
- **Dimensions:**
  16 ½" W x 26" H x 33" D

• Capacity : 1700 lbs. /hr

#60209 *Shipped by Truck* **$1,299.99**

PRO-CUT 32 MEAT GRINDER

- 3 HP Motor 220V
- Stainless Steel Cabinet and Tray
- Strong Cast Iron Parts with Dip Tin Plating
- Powerful Oil Bathed Steel Gear Transmission
- Equipped with Deflector on Head
- **Dimensions:**
  14" W x 25" H x 47 ½" D High

• Capacity : 3300 lbs. /hr

#60210 *Shipped by Truck* **$2,799.99**

#8 ELECTRIC MEAT GRINDER

Introducing our New High Quality #8 Grinder! Thoroughly tested with excellent results, we are excited to carry this premium home kitchen grinder in our catalog. A small kitchen-counter 'foot-print', vibrant Red housing exclusively designed for The Sausage Maker and 400W motor make it a powerful kitchen-friendly workhorse. Innovative "Stuff" function slows auger speed to allow for sausage stuffing with less smearing. Comes equipped with a cam-locking mechanism for quick and tight securing of grinder head to motor housing.

NOT RECOMMENDED FOR GRINDING BONES

Also Includes:

- 3 Stainless Steel Plates & Cutting Knife
- Food Pusher that doubles as an accessory container
- 2 Plastic Stuffing Tubes
- Resettable Overload Fuse
- Power Cable Storage
- Electrical Specifications: 120V/400W/60Hz
- Dimensions: 12" L x 7 ¾" W x 14 ⅝" (with hopper)

#60201 *Ship. Wt. 13 lbs.* ~~**$125.99**~~ **$109.99**

WE HAVE THE PERFECT MEAT GRINDER TO SUIT ANYONE'S NEED AND BUDGET

#32 ELECTRIC STAINLESS STEEL MEAT GRINDER

Electrical:
220V~240V/60Hz 1 phase ,1500Watt.

- 2HP Capability: 705 lbs. of meat per hour
- No Reverse
- Dimensions: 1" W x 26 ½" D (With Head) x 19 ⅝" H (With Tray)
- CE Approved

#64107 *Shipped by Truck* ~~**$1,449.99**~~
Discount Price: **$1,299.99**

#22 ELECTRIC STAINLESS STEEL MEAT GRINDER

Electrical:
110V/60Hz, 1100Watt.

- 1.5HP Capability: 550 lbs. of meat per hour
- Reverse Geared
- 9 ½" W x 18 ¾" D (With Head) x 21" H (With Tray)
- CE Approved

#64103 *Ship. Wt. 86 lbs.* ~~**$669.99**~~
Discount Price: **$599.99**

#12 ELECTRIC STAINLESS STEEL MEAT GRINDER

Electrical:
110V/60Hz, 735Watt.

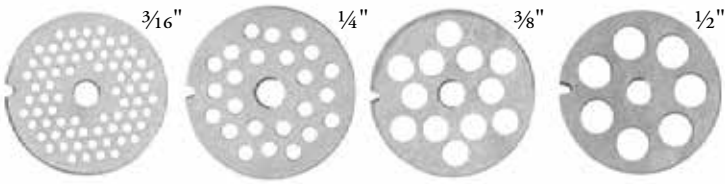
- 1HP Capability: 330 lbs. of meat per hour
- Reverse Geared
- Dimensions: 8 ⅝" W x 15 ½" D (With Head) x 17 ⅞" H (With Tray)
- CE Approved & ETL

#64102 *Ship Wt. 73 lbs.* ~~**$559.99**~~
Discount Price: **$499.99**

FOR A WIDE RANGE OF MEAT GRINDING ACCESSORIES VISIT US ONLINE AT www.sausagmaker.com/grinderaccessories.aspx

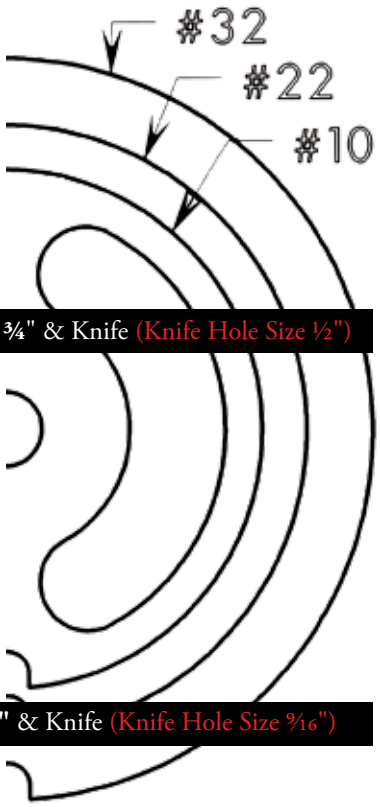
#8 GRINDER PLATES (2 7/16" DIAMETER WITH 3/8" CENTER HOLE) (KNIFE HOLE SIZE 13/32")

SIZE		CARBON STEEL		STAINLESS STEEL	
3/16"	4.6mm	#60810	$11.99	#60811	$13.99
1/4"	6mm	#60820	$11.99	#60821	$13.99
3/8"	10mm	#60830	$11.99	#60831	$13.99
1/2"	12mm	#60840	$11.99	#60841	$13.99
KNIFE		#60860	$9.99	#60851	$11.99



#10 GRINDER PLATES (2 3/4" diameter with 3/8" center hole) *Plate Sets include: 3/16", 1/4", 3/8", 1/2", 3/4" & Knife (Knife Hole Size 7/16")

SIZE		CARBON STEEL		STAINLESS STEEL		STAINLESS STEEL W/ HUB	
3/16"	4.6mm	#61010	$9.99	#61011	$14.99	#61081	$16.99
1/4"	6mm	#61020	$9.99	#61021	$14.99	#61082	$16.99
3/8"	10mm	#61030	$9.99	#61031	$14.99	#61083	$16.99
1/2"	12mm	#61040	$9.99	#61041	$14.99	#60415	$16.99
3/4"	19mm	#61050	$9.99	#61051	$14.99	#60416	$16.99
SPACER		#61089	$10.99	#61085	$15.99		
KNIFE		$61060	$10.99	#61061	$15.99		
*SET		#61070	$45.99	#60419	$69.99		



#22 GRINDER PLATES (3 1/4" diameter with 7/16" center hole) *Plate Sets include: 3/16", 1/4", 3/8", 1/2", 3/4" & Knife (Knife Hole Size 1/2")

SIZE		CARBON STEEL		STAINLESS STEEL		STAINLESS STEEL W/ HUB	
3/16"	4.6mm	#62210	$12.99	#62211	$16.99	#62281	$18.99
1/4"	6mm	#62220	$12.99	#62221	$16.99	#62282	$18.99
3/8"	10mm	#62230	$12.99	#62231	$16.99	#62283	$18.99
1/2"	12mm	#62240	$12.99	#62241	$16.99	#60429	$18.99
3/4"	19mm	#62250	$12.99	#62251	$16.99	#60430	$18.99
SPACER		#62289	$12.99	#62285	$17.99		
KNIFE		$62260	$12.99	#62261	$17.99		
*SET		#62270	$55.99	#60432	$79.99		

#32 GRINDER PLATES (3 15/16" diameter with 1/2" center hole) *Plate Sets include: 3/16", 1/4", 3/8", 1/2", 3/4" & Knife (Knife Hole Size 9/16")

SIZE		CARBON STEEL		STAINLESS STEEL		STAINLESS STEEL W/ HUB	
3/16"	4.6mm	#63210	$15.99	#63211	$19.99	#63281	$21.99
1/4"	6mm	#63220	$15.99	#63221	$19.99	#63282	$21.99
3/8"	10mm	#63230	$15.99	#63231	$19.99	#63283	$21.99
1/2"	12mm	#63240	$15.99	#63241	$19.99	#60445	$21.99
3/4"	19mm	#63250	$15.99	#63251	$19.99	#60446	$21.99
SPACER		#63289	$15.99	#63285	$19.99		
KNIFE		$63260	$15.99	#63261	$19.99		
*SET		#63270	$65.99	#60447	$99.99		

GRINDER PLATE SHIP WEIGHTS: 1 lb. Each

PLATE SET SHIP WEIGHTS: 3 lbs. Each

***PLATE SETS INCLUDE:**
3/16", 1/4", 3/8", 1/2", 3/4" & Knife

(A) #32 STAINLESS STEEL MEAT GRINDER
Our #32 Grinder stands up to even your biggest home meat grinding projects. This model features the largest meat hopper of our manual grinders.
Dimensions:
11 ½" L x 6 ¼" W x 8" H , 10 ½" Handle.
Comes with:
⅜" grinding plates, knife, and ½", ¾", ⅞" Plastic Stuffing tubes.
#61232 *Ship. Wt. 20 lbs.* ~~**$189.99**~~ **$159.99**

(B) #10 STAINLESS STEEL MEAT GRINDER
Bowl fits under the barrel to catch ground meat. Built in table top clamp to make grinding easier. Fitted with a bushing for years of dependability.
Dimensions:
7 ¾" L x 4 ¼" W x 13" H, 8" Handle.
Comes with:
3⁄16" and ⅜" grinding plates, knife, and ½", ¾", ⅞" Plastic Stuffing tubes.
#61210 *Ship. Wt. 11 lbs.* ~~**$114.99**~~ **$114.99**

(C) #22 STAINLESS STEEL MEAT GRINDER
Grinding meat at home gives you more control over your sausage. Grind meat anywhere with our tabletop design. Make the process faster today.
Dimensions:
9 ½" L x 5" W x 7 ¼" H , 9 ¼" Handle.
Comes with:
⅜" grinding plates, knife, and ½", ¾", ⅞" Plastic Stuffing tubes.
#61222 *Ship. Wt. 15 lbs.* ~~**$154.99**~~ **$129.99**

STAINLESS STEEL FOOD BOWL
The perfect fit for your #10 grinder. Made of food grade stainless steel. 9 ½" diameter.
#31299 *Ship. Wt. 1 lb.* **$4.99**

MEAT PUSHER
Constructed from food grade plastic. 1 ¾" diameter. Total length approx. 7". Length under collar 4". **Available ONLY in White**
#61079 *Ship. Wt. 1 lbs.* **$7.99**

LUBRICATING GREASE
NSF H-1 Registered (Meets USDA 1998 Guidelines). This grease is highly recommended to ensure long life of threaded rods and gears of all sausage stuffers and meat grinders. 14 oz. can.
#31410 *Ship. Wt. 1 lb.* **$16.99**

SILICONE LUBRICATING SPRAY
USDA approved food grade. Use on all equipment that comes in direct contact with food. Great for grinding plates, knives, bare threads of meat grinders, hand meat saw blades and cutlery. 13 fluid ounces.
#31420 *Ship. Wt. 2 lbs.* **$12.99**

EASY WRENCH
For tightening locknut of Meat Grinders. Made from Stainless Steel
#61005 **#10** - *Ship. Wt. 1 lb.* **$17.99**
#62205 **#22** - *Ship. Wt. 1 lb.* **$18.99**
#63205 **#32** - *Ship. Wt. 1 lb.* **$19.99**

VARIETY BRUSH KIT
The 6 nylon brushes clean stuffing tubes and every grinder plate in your collection. The bristles collapse to fit inside even the smallest holes and push out any meat leftover from processing.
#31464 *Ship. Wt. 1 lb.* **$10.99**

MIXERS

EVEN SOME TRADITIONS NEED AN UPGRADE WHEN THEY BECOME TOO TEDIOUS AND INEFFICIENT. STAINLESS STEEL MEAT MIXERS ARE THE SOLUTION TO MIXING MEAT BY HAND. SPECIALLY SHAPED BLADES EFFECTIVELY MIX THE INGREDIENTS EVENLY, LEAVING YOUR SAUSAGE MEAT CONSISTENTLY TASTY.

COMMERCIAL MEAT MIXER

The four (4) rotating blades easily blend in your ingredients to a thoroughly mixed end-product. Equipped with a Rotate, Reverse and OFF function. Several safety mechanisms ensure efficient mixing without endangering the operator. Three (3) openings allow for introduction of ingredients into mixer during operation. The mixing tub is capable of tilting 90° for easy unloading and cleaning. 304 Grade Stainless Steel construction.

110 lb. Capacity

- Power: 110V/60Hz
- Output: 1.5 HP
- Net Wt: 316 lbs.

Shipped By Truck

Dimensions: 32" W x 19 ½" D x 40" H
#44145 *Shipped by Truck* ~~$2,585.99~~ $2,325.99

220 lb. Capacity

- Power: 220V/60Hz
- Output: 2 HP
- Net Wt: 448 lbs.

Shipped By Truck

Dimensions: 39" W x 22" D x 43" H
#44146 *Shipped by Truck* ~~$3,695.99~~ $3,325.99

BUILT FOR MIXING LARGE QUANTITIES OF MEAT AND FOOD PRODUCTS

50 LB. STAINLESS STEEL MEAT MIXER

Greatly expand your meat mixing capabilities! Turn the crank and watch as the TSM-50 combines seasonings with up to 50 lbs. of meat.

Technical Specifications:

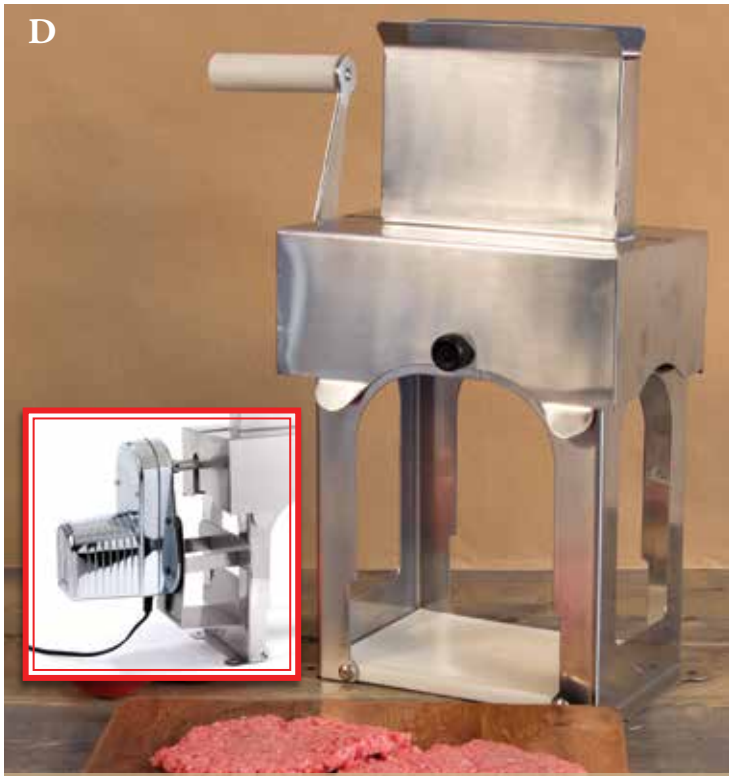
- Polished Stainless Steel Structure and Tank exterior
- Clear Food Grade Plastic Lid
- Operation Through Geared Box
- Removable Paddle (for easy discharge and cleaning)
- Tank Capacity: 50 lbs. (22.5 Kg)
- Minimum Capacity: 25-30 lbs.

Product Dimensions:

- Tank Dimensions: 14 ¼" H x 11 ¼" W x 12 ½" L
- Overall Dimensions: 16" H x 11 ¼" W x 12 ½"

#44155 *Dimensional Wt. 35 lbs.* ~~$299.99~~ $269.99

HAMBURGERS MADE EASY



MEAT CUBER MOTOR
This attachment is the perfect addition to your meat processing equipment. **Dimensions:** 5 ⅛" x 6 ½" x 9 13⁄32"
Used with #31260 meat cuber
#31259 *Ship. Wt. 5 lbs.* **$69.99**

(A) THE DELUXE PATTY MACHINE
For making patties efficiently and uniformly. Turn your prepped meatballs into evenly round hamburger patties with quick pull of the lever. Makes 4" diameter patties, ¾" thick.
Dimensions: 9 ¾" x 7 ½" x 10 ¾".
#81348 *Ship. Wt. 15 lbs.* **$145.99**

(B) STAINLESS STEEL HAMBURGER MOLD
Made from top quality stainless steel for years of trouble free service. Fully adjustable up to 1 ⅛" with a set diameter of 4 ⅛". Make up to ½ lb. hamburgers (single). Dishwasher safe.
#81377 *Ship Wt. 4 lbs.* **$69.99**

(C) DOUBLE HAMBURGER PRESS
Makes 1 lb. burgers. Made of solid aluminum that's easy to clean. Non-stick coated surface. Adjust the burger from less than ¼" up to 1 ½" thick. Set diameter of 4 ½".
#81346 *Ship. Wt. 5 lbs.* **$35.99**

SINGLE HAMBURGER PRESS
The thickness is adjustable up to 1 ½" with a set diameter of 4 ½".
#81345 *Ship. Wt. 3 lbs.* **$22.99**

(D) STAINLESS STEEL MEAT CUBER
Maximize the taste of your tougher grade of meats with this hand operated cuber. Disassembles for easy cleaning. 6 ¼" x 1" mouth opening. **Dimensions:** 16" H x 14 ¾" W x 6" D with Handle.
#31260 *Ship. Wt. 13 lbs.* **$184.99**

(E) PATTY PAPER
Over 1000 5 ½" x 5 ½" sheets for freezing. That is 200 more for the same price. Grease, water and moisture repellent.
#31100 *Ship. Wt. 2 lbs.* **$12.99**

ROUND PATTY PAPER
4" diameter. 1,000 Sheets. Fits Item #81348
#31102 *Ship. Wt. 1 lbs.* **$15.99**

The SAUSAGE MAKER Inc.
1500 Clinton Street, Bldg. 123 -Buffalo, New York 14206
Customer Service 1-716-824-5814
Fax 1-716-824-6465
Order Toll Free 1-888-490-8525
www.sausagemaker.com

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SAUSAGE MAKER INC.

TSM STAINLESS STEEL FRUIT PRESS

NEW

Designed and built with pride by TSM in Buffalo, NY. We took the traditional design that has been around for hundreds of years and added modern ingenuity. Our exclusive telescoping base design allows you to slide the cylinder in and out of the press' frame, this is especially helpful when adding fresh cut fruit or removing drained pulp.

#34100 *Dimensional Wt. 68 lbs.* **$329.99**

MADE BY TSM

Find our full range of Wine Presses on pg.11-13